WOLF COVE INN
POLAND, MAINE

Menu

Our menu evolves with the seasons and availability of local ingredients; dishes and ingredients are subject to change.

APPETIZERS

Blistered Native Wax Beans (GF) (V Available)
Green and yellow wax beans, hazelnuts, Maine bluefin tonnato, yarrow flower vinegar
$19

Bluefin Tuna Carpaccio (GF)
Citrus dashi, karashi mustard, local radish, fried capers, flying fish roe, chile oil
$32

Maine Steamer Toast
Local steamed clams, Bar Harbor Summer Ale, house sourdough, ramps, tarragon
$25

SALADS

White Asparagus Salad (GF) (V)
Brandy mustard vinaigrette, candied pine nuts, shaved fennel, local radish, local arugula
$20

Summer Salad (V) (GF Available)
Marinated zucchini, barigoule vinaigrette, turnips, puffed farro, Everett's Tomme
$22

ENTRÉES

Casco Bay Sea Scallops (GF)
Truffle-tarragon vinaigrette, Shady Grove mushrooms, saffron cauliflower, roasted beets, celery root purée, charcoal tuile
$38

Maine Lobster "Taco" (GF)
Native Maine lobster, brown butter Kewpie, garden chive, rainbow trout roe, rice paper crisp, shaved cabbage, cilantro
$40

Cutler Cove Salmon à la Plancha (GF)
Cherry-ginger marmalade, turmeric potato pavé, black garlic, watercress purée
$35

Grass-Fed Filet of Beef (GF)
Chile-tamarind gastrique, pickled fried shallots, tartare, upland cress, celeriac purée
$58

Tidemill Chicken Souvlaki (GF Available)
Local marinated chicken thigh and leg, pita bread, salted cucumbers, Maplebrook yogurt, dill, garlic scapes
$38

DESSERT

Ask about our daily dessert specials featuring seasonal creations made in-house

Flip to the back to build your own Tripp Lake Pizza!

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

GF = Gluten Free | **V = Vegetarian**

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TRIPP LAKE PIZZA

12” Tripp Lake Pizza Dinner for Two (GF Available)
includes two side salads.
fresh and low-moisture mozzarella, parmesan, house pizza sauce, and up to three toppings
$2 each additional topping
$49
12" *Pizza only:* **$30**
Buy one pizza and add an additional pie for **$24**

Pizza Toppings

pepperoni, house sausage, bacon, bell pepper, onion, mushroom, spinach, feta, green zucchini, roasted pepper, greek olives, goat cheese, ricotta

House Made Dressings

white balsamic/citrus vinaigrette, honey balsamic vinaigrette

Rooted In Maine

We are proud to source thoughtfully from Maine farms, fisheries, cheesemakers, growers, and independent purveyors. Our menu changes with the seasons, allowing our culinary team to highlight ingredients at their freshest while supporting the people who grow, raise, harvest, and craft them close to home.

Proudly featuring ingredients from local partners including:

Tidemill Organic Farm · Maplebrook Farm · Shady Grove Mushrooms · Everett’s · The Good Crust · Maine Grains · Misty Brook Farm · Peak Season Produce · Crooked Face Creamery · Echo Ridge Cheese Company · Old Crow Ranch · Shaw’s Farm · Roebucks Angus · Harbor Fish Market · Brown’s Trading Post · Goronson Family Farm
And many more...

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