

LEDGES

WHITE MOUNTAIN HOTEL & RESORT

Room Service Menu

HOURS

BREAKFAST	DAILY	7:00 AM ~ 11:00 AM
LUNCH	Saturday and Sunday	11:30 AM ~ 5:00 PM
	Monday ~ Friday	3:00 PM ~ 5:00 PM
DINNER	DAILY	5:30 PM ~ 9:00 PM

Room Service is available during the operational hours of our restaurant and tavern.
Entrées are served until 9:00pm. Sandwiches, salads and desserts are served until 9:30pm.

To order room service:

Please press the speed dial key (Plate and fork logo button) for the restaurant on your room phone.
Please allow ample time for your order to be delivered.

An automatic charge of 9% NH State Tax, 20% Gratuity and a \$10 Room Service Fee will be added to your room service bill.

Complimentary breakfast tickets cannot be used for room service.

Room service may not be available on some nights.

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LUNCH MENU

SERVED 11:30 AM – 5:00 PM

Soup du Jour	6 / 8	Seafood Chowder	8 / 10
House Greens (GF)	7 / 9	Twin Hot Dog Plate	9
House greens with fresh heirloom tomatoes, Bermuda onion and shaved cucumbers		Two grilled dogs on toasted rolls	
The “Wedge” Salad (GF)	10	Thai Vegetable Wrap	11
Crisp iceberg lettuce with grape tomatoes, Bermuda onion and bacon lardons topped with a homemade creamy bleu cheese dressing		Fresh julienne vegetables, sliced avocado, purple cabbage and fresh mango tossed in a spiced peanut sauce and served in a spinach wrap	
<i>Add</i> Grilled chicken * 6		<i>Add</i> Grilled chicken* or tempeh 6	
House Cut Fries (GF)	9	Pineland Farms Burger*	13
Choice of sea salt or truffle parmesan		An 8 oz. burger from Pineland Farms of New Gloucester, ME with your choice of cheese, sliced tomato and lettuce, served on a challah roll	
Nachos Grande (GF)	16	<i>Add</i> Great Hill Blue Cheese 2	
Fresh corn tortillas with heirloom grape tomatoes, Bermuda onion, corn, black beans and bell peppers smothered in melted Cheddar Jack cheese		<i>Add</i> applewood smoked bacon* 3	
<i>Add</i> Grilled chicken or pulled pork* 6		<i>Add</i> sautéed mushrooms & onions 3	
<i>Add</i> Guacamole 5		<i>Add</i> guacamole 3	
Tullamore Wings (GF)	13	BBQ Pulled Pork Sandwich	13
Tasty, juicy wings fried golden brown and tossed with traditional “Buffalo” sauce, served with celery and carrot sticks, and a side of bleu cheese		Fresh grilled pineapple slices, house made Hawaiian style BBQ sauce, sliced Bermuda onion and melted Swiss on a toasted Challah roll	

All sandwiches served with house cut fries.

Specially prepared by Executive Chef Christopher Nelson and the Culinary Team

Note: (GF) indicates the item is made Gluten Free. 95 % of our menu is made or can be ordered Gluten Free
Please ask your server, bartender or hostess for assistance with ordering & indicate any food allergies

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Please allow extra time for medium-well and well-done meats

September 2020

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DINNER MENU

Served from 5:30 – 9:00pm

<p>Award Winning Seafood Chowder (GF) 8 / 10</p> <p>Soup du Jour 6 / 8</p> <p>French Onion Soup Gratinée 9</p> <p>Caesar Salad 7/9 Made with a homemade egg-less dressing</p> <p>House Greens (GF) 7 / 9 House greens with fresh heirloom tomatoes, Bermuda onion and shaved cucumbers</p> <p>The “Wedge” Salad (GF) 10 Crisp iceberg lettuce with grape tomatoes, Bermuda onion, and bacon lardons topped with homemade creamy bleu cheese dressing</p> <p>Enjoy your salad with an addition of: Chicken* 5 Shrimp* 9 Salmon* 9 Steak Tips* 9</p>	<p>9</p> <p>9</p> <p>11</p> <p>16</p> <p>16</p> <p>13</p>	<p>House Cut Fries (GF) Choice of sea salted or truffle parmesan</p> <p>Blistered Sesame Edamame (GF) Pan blistered soy pods with ginger, tamari and garlic. <i>Note: Also available steamed with salt.</i> <i>Note: Also available steamed with sea salt</i></p> <p>Fried Garlic Cheese Curds Golden fried cheddar curds with marinara for dipping</p> <p>Shrimp Cocktail (GF) Five jumbo shrimp served in a martini glass with cocktail sauce and fresh lemon</p> <p>Nachos Grande (GF) Fresh corn tortillas topped with melted Cheddar Jack, house made Pico de Gallo and shredded iceberg lettuce Add chicken or pulled pork* 6 Add guacamole 5</p> <p>Tullamore Wings(GF) Tasty, juicy wings fried golden brown and tossed with traditional “Buffalo” sauce, served with celery and carrot sticks, with a side of bleu cheese</p>
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Sandwiches

(All sandwiches are served with House Cut Fries or Cole slaw)

Served from 5:30 – 9:00pm

<p>Thai Vegetable Wrap 11 Fresh julienne vegetables, sliced avocado, purple cabbage and fresh mango tossed in a spiced peanut sauce and served in a spinach wrap Add chicken* or tempeh 6</p> <p>BBQ Pulled Pork Sandwich 13 With house made Maple Jalapeno barbeque sauce, crispy fried onions, Red Barn Cheddar and homemade pickles</p>	<p>13</p> <p>13</p>	<p>Panko Fried Cod Sandwich On a challah roll with a basil aioli, arugula and vine-ripened tomato Note: Also available is our “<i>Classic Fishwich</i>” served with broiled white fish and American cheese</p> <p>Pineland Farms Burger * An 8 oz. burger from Pineland Farms of New Gloucester, ME with your choice of cheese, sliced tomato and lettuce, served on a challah roll Great Hill Blue Cheese 2 Applewood smoked bacon* 3 Sautéed mushrooms & onions 3 Guacamole 3</p>
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95 % of our Menu is Gluten Free or can be made Gluten Free. Please ask your server, bartender, host, chef or manager for assistance with ordering.

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Dinner Menu Signature Entrées

Served from 5:30 – 9:00pm

All Entrées cooked to order and served with fresh baked bread

Broiled Haddock* 26 Fresh haddock prepared with lemon, white wine, butter and Ritz cracker crumbs served with house rice and farm fresh vegetables	Pan Seared Ahi Tuna* (GF) 32 Served over sesame scallion sticky rice with an Asian slaw, sweet chili sauce, and fresh grated wasabi root
Herb Roasted Half Chicken* (GF) 24 Herb rubbed roasted half chicken served with pan jus Yukon Gold mashed potato and farm fresh vegetable	Two Jumbo Lump Crab Cakes* 33 Baked and served with a Dijon remoulade, Yukon gold mashed potato and farm fresh vegetable
Grilled House Cut Steak Tips* (GF) 27 In our house marinade with peppers, onions, and mushrooms served with mashed potatoes and farm fresh vegetables	Maple Bacon Crusted Pork Tenderloin* 30 Seared pork medallions topped with maple bacon jam and buttered panko, finished with a roasted apple brandy sauce served with a crispy potato cake and fresh vegetables
Almond Crusted Haddock* 29 Baked to a golden brown, served with Caponata vegetable and Yukon Gold mashed potato	Grilled Filet Mignon* 37 With local grilled marinated mushrooms and a Pinot glaze served with savory blue cheese and bacon bread pudding, sour cream whipped potatoes and fresh vegetables
Pan Roasted Scottish Salmon* (GF) 31 Glazed with a honey shoyu reduction over wasabi mashed potatoes with crispy 5-spice dusted wontons and grilled Shitake mushrooms.	Vegetarian or Vegan Delight 24 Specially prepared daily by our Culinary Team

Homemade Desserts Available until 9:30 PM

White Chocolate Bread Pudding 8
Served with warm vanilla sauce

Ledges Brownie Sunday 9
House-baked warm brownies with vanilla bean ice cream, hot fudge, Chantilly cream, chocolate cigarettes and mint

Vanilla Crème Brule (GF) 8
Creamy crème Brule made daily, with seasonal fresh fruit

Godiva Mousse Bombe 9
Ghirardelli chocolate mousse spiked with Godiva Liquor, chocolate bark, chocolate and vanilla anglaise and fresh strawberries

Chocolate Flourless Torte (GF) 9
Decadent chocolate flourless torte, raspberry truffles, wild berry compote, Chantilly and white chocolate powder

Lemon Dream 8
Frozen lemon mousse, almond graham cracker crust, candied lemon, almond brittle, berry coulis and Chantilly

Turtle Cheesecake 8
Vanilla Cheesecake with a crushed cookie crust, bourbon caramel, candied walnut cluster, chocolate ganache truffles and Chantilly

Seasonal Ice Cream & Seasonal Gelato (GF) 8

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Ledges Breakfast Menu

Complimentary Full Breakfast is not eligible for room service.

Continental Breakfast

Your choice of either white or wheat toast, or an English muffin 8
with fresh fruit cup, yogurt and Grandy Oats of Maine granola or steel cut Irish Oatmeal

One Farm Fresh Egg*

Served any style with home fried potatoes and your choice of either white or wheat toast, 7
or an English muffin and choice of bacon or sausage

Two Farm Fresh Eggs*

Served any style with home fried potatoes, and your choice of either white or wheat toast, 9
or an English muffin and choice of bacon or sausage

Old Fashioned Omelet of the Day*

Made with three farm fresh eggs with home fried potatoes, and your choice of either white or 10
wheat toast, or an English muffin

Belgian Waffle

One whole, large, freshly made waffle topped with fresh berries and whipped cream. 9
Served with maple cinnamon butter, locally made Fuller's Sugarhouse pure maple syrup
and choice of bacon or sausage

Amaretto French Toast

Two pieces of thick Texas toast dipped in a rich cinnamon, amaretto and vanilla egg batter 9
and served with maple cinnamon butter, locally made Fuller's Sugarhouse pure maple
syrup and choice of bacon or sausage

Plain or Blueberry Buttermilk Pancakes

The White Mountain Hotel's own recipe. Two large pancakes served with maple cinnamon butter, 9
locally made Fuller's Sugarhouse pure maple syrup and choice of bacon or sausage

The Ledge's Breakfast Sandwich*

Scrambled egg, bacon and cheddar cheese all folded together and served on a 8
fresh Croissant with home fried potatoes

Oatmeal

Our popular Irish Steel cut oatmeal served with brown sugar or locally made Fullers' Sugar House 7
pure maple syrup and your choice of white or wheat toast, or an English muffin

Side orders - There is an extra charge for additional side orders or for substitutions which are not included with
your Breakfast entrée Coffee and tea refills are complimentary

Add Bacon or Sausage	3	Cold Cereal	3
Steel-Cut Oatmeal	4	Yogurt	3
Home Fried Potatoes	3	Toast wheat or white	3
Toasted Bagel with Cream Cheese	4	English Muffins	3
Fruit cup	4	Juice	4
Add a piece of French toast	4	(Orange, Apple, Grapefruit, Cranberry or Tomato)	
Add a pancake	3	Milk or Hot Chocolate	4
Add one egg*	3	Coffee or Tea	3
Add two eggs*	5	Herbal Tea	3

Please inform your server of any dietary restrictions and/or special requests and Executive Chef Chris Nelson and
the WMH Culinary Team will be happy to accommodate you.

Schartner's locally grown Strawberry Jam and Fuller's Maple Syrup can be purchased in our Gift Shop

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you have certain medical conditions.

Menu subject to change without notice.

September 2020

Drink Menu
For Bottled Wine Selection, Please Request a Wine Book

BEER

On Tap

New England Craft Beers

Tuckerman's Pale Ale, North Conway, NH
Stoneface IPA, Newington, NH
Moat Mountain Czech Pilsner, North Conway, NH Sam
Adams Seasonal, Boston, MA
Bartender's Whim

Bottled

Budweiser – Bud Light
Blue Moon – Coors Light – Corona Guinness –
Heineken
Michelob Ultra – Miller Lite – Stella Artois Angry
Orchard Hard Apple Cider
White Claw Hard Seltzer: mango or black cherry Non-
Alcoholic Feature

IRISH WHISKEY

Bushmills	10
Connemara, peated single malt	15
Jameson	10
John Powers	11
Knappoque	14
Red Brest 12 year	20
Tullamore Dew	10
Tullamore Dew 12 year	15

LAST IN STOCK

Bushmills Red Bush – Irish Whiskey	10
Kilbeggan – Irish Whiskey	10
The Irishman – Irish Whiskey	13

Wines by the Glass

House Wines	5 oz.	9 oz.
Pinot Grigio * Chardonnay * White Zinfandel	7	11
Merlot * Cabernet Sauvignon		

Sparkling Wines

Mionetto, Prosecco, Italy	single serve	12
Domaine Chandon Brut, CA	single serve	12

White Wines

	5 oz.	9 oz.
Perfetto, Pinot Grigio, Italy	8	12
Harbor Town, Sauvignon Blanc, New Zealand	10	14
Josh Cellars, Sauvignon Blanc, CA	9	13
Kendall-Jackson, Chardonnay, CA	10	14
Butternut, Chardonnay, CA	13	18
Broadbent, Vino Verde Rose, Portugal	10	14
Bex, Riesling, Mosel, Germany	9	13
William Hill, Chardonnay, CA	9	13
Voga, Moscato, Pavia, Italy	9	13

Red Wines

	5 oz.	9 oz.
DeLoach, Pinot Noir, Napa, CA	10	14
Argyle Pinot Noir, Willamette, OR	15	20
Santa Cristina, Tuscany, Italy	11	15
Trapiche, Broquel, Malbec, Mendoza, Argentina	10	14
Noble Vines 181, Merlot, Lodi, CA	9	13
Heritage by Browne, Cabernet Sauvignon, WA	11	15
H3, Cabernet Sauvignon, Columbia Valley, WA	12	17

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SEASONAL SELECTIONS

Leaf Peeper 12

Captain Morgan Rum, apple cider, top with champagne,
with cinnamon sugar rim

Apple Cider Margarita 13

Silver Tequila, apple cider, lemon/lime juice, Irish cream
sprinkled with ground cinnamon

Candy Apple Martini 12

Butterscotch Schnapps, vodka, cranberry juice and apple
pucker rim with smoked caramel & cinnamon sugar

Royal Treatment 14

Empress 1908 Gin and white cranberry juice topped with
sparkling wine and garnished with fresh berries and mint

Pumpkin Martini 13

Vanilla vodka, pumpkin liqueur, and Bailey's Irish Cream,
smoked caramel, cinnamon sugar rim

White Mountain Green Tea 10

Westcork Irish Whiskey, Peachtree Schnapps, Sprite,
and a splash of soda water

Butterscotch White Russian 12

Absolute Vodka, Tia Maria, Butterscotch Schnapps and
cream

Italian Surfer 12

Stoli Raz, Amaretto DiSaronno, and Malibu Rum with
pineapple juice

Echo Lake 10

Malibu Coconut Rum, Blue Curaçao, and pineapple juice
served straight-up with a flaked coconut rim

Seasonal Red Sangria 10

FAVORITES

Blueberry Lemonade 13

Locally made Cold River Blueberry Vodka, simple syrup, fresh lemon juice, and a splash of lemonade. Garnished with fresh blueberries.

Blood Orange Cosmo 13

Effen Blood Orange Vodka, Cointreau, fresh lime juice, and a splash of cranberry juice

Spa Refresher 13

Muddled cucumber, mint, and organic simple syrup topped with Effen Cucumber Vodka, elderflower liqueur, and finished with a splash of soda water

Effen Mule 12

Effen Vodka, ginger beer, and a drizzle of maple syrup

Espresso Martini 14

Three Olives Triple Shot Espresso and Vanilla Vodka's, Godiva Dark Chocolate Liqueur, and a shot of espresso

Mirage 14

Tanqueray Gin, elderflower liqueur, and sauvignon blanc

Wobbly Knees 12

Locally made Tamworth Botanical Gin with honey, fresh squeezed lemon, and orange juice

Maple Old Fashioned 13

Muddled organic simple syrup and orange bitters topped with Knob Creek Smoked Maple Bourbon and finished with a splash of soda water

Café Mocha 10

Milk Chocolate Godiva Liqueur, dark crème de cacao, and hot coffee. Topped with whipped cream.

Tullamore Coffee 10

Tullamore Dew Irish Whiskey and hot coffee.
Topped with whipped cream.

BOURBONS

Angel's Envy	15
Baker's aged 7 years	16
Basil Hayden	14
Blanton's Single Barrel	17
Booker's aged 8 years	21
Buffalo Trace	10
Bulleit	10
Eagle Rare	12
Colonel E.H. Taylor single barrel	14
Elijah Craig 12 year small batch	11
Four Roses small batch	12
Jefferson's Reserve small batch	15
Knob Creek	12
Maker's Mark	10
Redemption High Rye Bourbon, Indiana	10
Willett Pot Still Bourbon	15
Woodford's Reserve	13

RYE

Bulleit Rye	10
White Mountain Chocorua Rye, Tamworth, NH	16
Knob Creek small batch Rye	12
Little Book small batch Rye	28
Putnam, Rye, Boston	14
WhistlePig, Rye, aged 10 years, Vermont	21

LAST IN STOCK

George T. Stagg - Bourbon	26
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Single Malt Scotch

HIGHLANDS

Dalwhinnie 15 year	20
Glenmorangie 10 year	13
Glenmorangie Quinta Ruban 12 year	15
Glenmorangie Nectar D'Or	18
The Macallan 12 year	18
The Macallan 15 year Triple Cask	32

ISLAY

Bowmore 12 year	15
Lagavulin 16 year	23
Laphroaig 10 year	14
Laphroaig Quarter Cask	17

ISLE OF SKYE

Talisker 10 year	17
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LOWLANDS

Auchentoshan 12 year	13
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SPEYSIDE

Balvenie Doublewood 12 year	18
Balvenie Caribbean Cask 14 year	21
Balvenie Single Barrel 15 year	24
Glenfiddich 12 year	13
Glenfiddich Solera 15 year	19
Glenfiddich 18 year	28
Glenlivet 12 year	13
Glenlivet 15 year	18
Glenlivet Nadurra 16 year	21

WESTERN HIGHLANDS

Oban 14 year	20
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LAST IN STOCK

Lagavulin 8 year, 200 th Anniversary - Islay	16
Laphroaig Select - Islay	14