

*The*  
**White Mountain**  
HOTEL AND RESORT  
**LUNCH MENU**

SERVED 11:30 AM – 5:00 PM

<b>Soup du Jour</b>	5 / 7	<b>Seafood Chowder</b>	6 / 8
<b>House Greens (GF)</b>	6 / 9	<b>Grilled Bacon, Tomato &amp; Cheddar</b>	10
House greens with fresh heirloom tomatoes, Bermuda onion and shaved cucumbers		Served on multigrain bread featuring North Country Smokehouse bacon and Cabot cheddar	
<b>The "Wedge" Salad (GF)</b>	9	<b>Vegetable Wrap</b>	8
Crisp iceberg lettuce with grape tomatoes, Bermuda onion and bacon lardons topped with a homemade creamy bleu cheese dressing		With roasted portabella mushrooms, grilled zucchini, summer squash, roasted tomatoes, spinach and Boursin cheese	
<i>Add</i> grilled chicken *	4	<b>The Tavern</b>	9
<b>House Cut Fries (GF)</b>	8	Served with wheat bread with Black Forest ham, all natural turkey, provolone cheese, smoky maple Dijon mustard, sliced tomato and lettuce	
Choice of sea salt or truffle parmesan		<b>Lobster Roll</b>	24
<b>Nachos Grande</b>	10	Fresh picked lobster folded with mayonnaise, fine herbs and a drop of sherry on a toasted roll	
Fresh corn tortillas topped with melted cheddar Jack, house made Pico de Gallo and shredded iceberg lettuce.		<b>Pineland Farms Burger*</b>	11
<i>Add</i> chicken or pulled pork	5	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	
<i>Add</i> guacamole	5	<b>BBQ Pulled Pork Sandwich</b>	11
<b>Tullamore Wings (GF)</b>	9	With house made Maple Jalapeno barbeque sauce, crispy fried onions, Red Barn cheddar and homemade pickles	
Tasty, juicy wings fried golden brown and tossed with traditional "Buffalo" sauce, served with celery and carrot sticks, and a side of bleu cheese			
<b>Grilled Chicken Caesar Wrap*</b>	8		
Sliced grilled chicken tossed with fresh romaine, parmesan cheese, and our house made Caesar dressing in an herb wrap			
<b>Twin Hotdog Plate</b>	6		
Two grilled dogs on toasted rolls			

\*\* 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\*