

Appetizers

Orecchiette Pasta

Corn 'Cream', Maine Crab, Sweet Peppers, Crisp Shallots
\$9

Skewered Shrimp

Saffron Risotto Cake, Coconut Coriander Sauce
\$10

Ahi Tuna Tartare

Sesame Chili Sauce, Wonton Chips, Wakame Seaweed
\$11

Grilled Gorgonzola Whole Wheat Flatbread

Seared Beef, Vidalia Onion Jam, Watercress
\$9

Garden Tomatoes & Housemade Fresh Mozzarella

Toasted Garlic & Basil Pesto, Aged Balsamic
\$8

Salads

Weston's Bibb Lettuce

Crispy Shallots, Roasted Grapes, Cashews, Toasted Sesame Dressing
\$7

Weston's Organic Field Greens

Pistachios, Strawberries, Ram's Farm Chevre, Aged Balsamic
\$8

Entrées

Chili, Lime & Cumin Roasted Chicken Breast

Black Bean Hummus, Salsa Verde, Zucchini Frites
\$24

Grilled Black Angus Filet Mignon

Roasted Shallot Mashed Potatoes, Grilled Summer Vegetables,
Jonathan's Steak Sauce, Berkshire Blue Gratin
\$30

Portobello Agnolotti

Portobello & Ricotta Stuffed Pasta, Grilled Artichokes, Roasted Peppers,
Oven Dried Tomatoes, Soy Beans, House Mozzarella, Vegetable Broth
\$22

Seared Sea Scallops

Smoked Bacon & Manchego Brown Rice Risotto, Frenched Beans,
Preserved Lemon Vinaigrette
\$27

Grilled Massaman Lamb

Spinach Fritters, Israeli Couscous, Herbed Yogurt
\$26

Seared Ahi Tuna

Roasted Corn, Organic Soba Noodles,
Maple Wasabi Crème Fraiche, Crisp Shiitakes
\$28

We believe food tastes better the less it has to travel. As many of our ingredients as possible are sourced from local farms, including fruits & vegetables, beef, eggs, honey, maple syrup, cheese, milk and even potato vodka. We work closely with Weston's, Sherman's, Green Thumb, Peppermint Fields, Fly Away, Burnt Meadow and Ram's farms to keep us in supply of fresh and natural ingredients.

We think you'll notice the difference!

We are proud to announce that our restaurant was recently certified by the State of Maine as an Environmental Leader in the Hospitality Industry.

Please Note: Peanut Oil is used for deep frying. Please alert us to allergies.

State of Maine requires the following statement be on all menus:
"This food is or may be served raw or undercooked or may contain raw or undercooked foods. Consumption of this food may increase the risk of food-borne illness. Please check with your physician if you have any questions about consuming raw or undercooked foods."

The Oxford House Inn was designed by well known Portland architect John Calvin Stevens and built in 1913 by Charles and Blanche Fox as a private home. The building was erected on part of the foundation of the Oxford Hotel, a one hundred room resort on Main Street in Fryeburg built in 1894 that burned to the ground in 1906. The building was converted to an Inn and Restaurant in 1985.

Today, The Oxford House hosts a gourmet restaurant, contemporary pub and four guest rooms. Culinary Institute of America graduate Jonathan Spak and his wife Natalie purchased the inn in September 2007 and have found much happiness in making the inn their home along with their two dogs, Koti and Keeva.



Our Restaurant is Open to the Public:

*July 1st–Columbus Day:
Wednesday–Monday, 5:30-9:00 p.m., Closed Tuesday*

*Remainder of the year:
Thursday–Sunday, 5:30–9:00 p.m.*

Be sure to visit

JONATHAN'S

at The Oxford House Inn,

*a granite walled pub located on the lower level
featuring casual, innovative cuisine, creative cocktails,
wine & local and imported beers.*

548 Main Street, Fryeburg, ME

Reservations Appreciated

207.935.3442

www.oxfordhouseinn.com



**THE
Oxford
HOUSE INN**