



CUMBERLAND CLUB

CHAMBERLAIN BAR SIGNATURE COCKTAILS

Pear Me Up

Grey Goose La Poire,
Disaronno Amaretto,
Lemon

Paper Plane

Woodford Reserve,
Amaro Montenegro,
Aperol, Lemon

Love Potion #9

Ketel One, Lavender,
Pomegranate, Lime,
Cranberry Nectar

Negroni Sbagliato

La Gioiosa Prosecco,
Sweet Vermouth,
Campari

CUMBERLAND CLASSICS

1877 Manhattan

Bulliet Rye Whiskey, Carpano Antica Sweet Vermouth,
Black Walnut Bitters

Hemingway Daquiri

Bacardi White Rum, Luxardo, Lime, Grapefruit

French 75

Bombay Sapphire Gin, La Gioiosa Prosecco, Lemon

Sazerac

Stroudwater Rye, Herbsaint, Peychaud's, Brown Sugar

Paloma

1800 Tequila Blanco, Agave, Lime, Grapefruit

Aviation

Tanqueray, Crème De Violette, Luxardo, Lemon

TEMPERANCE MOCKTAILS

Dirigo Fizz

House Made Blueberry Shrub, Ginger Beer, Lemon, Soda

Sunny Disposition

House Made Turmeric Ginger Syrup, Orange Juice,
Lemon, Sparkling Grape Juice

WINE BY THE GLASS

La Gioiosa Prosecco di Treviso Brut,
Veneto, Italy

Columna Albarino, Rias Baixas,
Spain

Kruger Rumpf Dry Riesling,
Nahe VDP, Germany

Dashwood, Sauvignon Blanc,
Marlborough, New Zealand

Cave de Lugny "Les Charmes",
Macon-Lugny, Burgundy

Flowers Vineyard Chardonnay
Sonoma Coast, California

Commanderie DL La Bargemone Rosé,
Coteaux d'Aix-en-Provence, 2021

Valle Reale Montepulciano d'Abruzzo,
D'Abruzzo, Italy

Giovanni Rosso,
Nebbiolo, Langhe DOC, Italy

JL Chave Mon Coeur,
Côtes Du Rhone, France

Angeline Pinot Noir,
California

Nicolas Potel,
Côte Chalonnaise, France

Faust Cabernet Sauvignon,
Napa, California

Tilia Cabernet Sauvignon,
Mendoza, Argentina

 = Gluten Free

*Consumption of raw or undercooked foods may increase risk of foodborne illness.

Please inform your server if you have any dietary restrictions, allergies, or preparation preferences.



GUMBERLAND CLUB

RAW BAR

3 Jumbo Poached Shrimp 🌿
Cocktail Sauce

Shrimp Ceviche
Grape Tomatoes, Cucumber, Avocado,
Candied Jalapeno, Pickled Red Onion,
Cilantro, Grilled Lime,
Fresh Corn Tortillas

Oysters on the ½ Shell 🌿
Strawberry Champagne Mignonette

Oysters Astor Style 🌿
5 Local Shucked Broiled Oysters,
Pernod, Lemon Herbed Butter

SOUPS & SALADS

Lobster Stew 🌿

French Onion Soup
Crostoni, Gruyere Cheese

Asian Slaw
Shaved Cabbage and Carrot, Baby Greens,
Candied Jalapeno, Scallions, Mint, Basil,
Crispy Wontons, Asian Vinaigrette

Grilled Romaine Wedge
Cherry Tomatoes, Parmesan Cheese, House Sourdough
Croutons, Anchovies, Caesar Dressing

Springtime Salad 🌿
Baby Greens, Shaved Asparagus, Chickpeas, Avocado, Radish,
Pickled Red Onion, Peas, Lemon Vinaigrette,
Everything Sourdough Cracker

SHARE PLATES & STARTERS

Chef Selected Charcuterie

Artisanal, Imported, and Local Cheese

Cheese & Charcuterie

Petite Jonah Crab Cakes

Pickled Green Strawberries, Lemon Vinaigrette Tossed Greens, Dill Remoulade

Flatbread DuJour

Chef's Selection of Seasonal Ingredients

Gluten Free Crust

Meatball Sliders

House Garlic Bread Sticks, Mozzarella & Parmesan,
Giardiniera Vegetables, Sunday Sauce

Beef Tenderloin Carpaccio

Lemon Vinaigrette Tossed Greens, Truffled Pecorino,
Cracked Black Pepper, Maldon Salt, Pickled Fennel, Extra Virgin Olive Oil

Crispy Polenta Fries

Giardiniera Vegetables, House Red Sauce

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ENTREES

Lobster & House Made Pea Ravioli

Pancetta, English Peas, Frisee, Basil & Brown Butter Sauce

Grilled Salmon Piccata

Roasted Leeks & Tomato, Mushroom Arancini, Grilled Asparagus

Prosciutto Haddock Oscar

Local Crab, Grilled Asparagus, Quinoa Rice Pilaf, Hollandaise Sauce

Crispy Jonah Crab Cake

*Baby Green Salad, Cherry Tomato, Pea Humus, Pickled Fennel,
Candied Jalapeno, Carrots, Lemon Vinaigrette*

American Roasted Lamb Stew

Oyster Mushrooms, Carrots, Leeks, Fingerling Potatoes, English Peas, Lamb Demi Gravy

Steak Frites Kabob*

Red Onion, Sweet Peppers, Hand-Cut Fries, Chef's Steak Sauce

Pan Seared Duck Breast

Coconut Rice, Seasonal Vegetable, Date Agrodolce

Charbroiled Center Cut Filet Mignon*

*Mashed Potatoes, Black Garlic Butter, Seasonal Vegetables,
Bordelaise, Pomegranate Coulis*

Chicken Cordon Bleu

Brown Sugar Ham, Gruyere Cheese, Red Quinoa Rice, Seasonal Vegetables, Suprême Sauce

Roasted Chantrelle Mushrooms

*House Made Gnocchi, Roasted Tomato, Frisee, Black Garlic, Tarragon,
Truffled Pecorino Cheese, Potato Cream*

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