



CUMBERLAND CLUB

CHAMBERLAIN BAR SIGNATURE COCKTAILS

Fallen Leaf

Barr Hill Tom Cat Gin,
Frangelico, Maple, Lemon,
Angostura & Black Walnut Bitters

Frostbitten

Stolichnaya Vodka, Pomegranate,
Cointreau, Luxardo,
Plum Bitters

Cinnamon Dahlia

Cinnamon Infused Tequila,
Aperol, Lime, Peychaud's

Tortuga Toddy

Black Mission Fig Rum,
Rosemary Butter
Served Hot

CUMBERLAND CLASSICS

1877 Manhattan

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

Espresso Martini

Tito's Vodka, Mr. Black Coffee Liqueur, Espresso, Fernet

Paper Plane

Woodford Reserve, Amaro Montenegro, Aperol, Lemon

Sidecar

Hennessy VS, Cointreau, Lemon

Fawn Greyhound

Tito's Vodka, Grapefruit, Fever Tree Pink Grapefruit

Temperance Mocktails

Dirigo Fizz

House Made Blueberry Shrub, Lemon,
Ginger Beer, Soda

Nojito

Fever Tree Yuzu Lime Tonic, Mint, Lime

Old Orchard

Apple Juice, Maple, Gingerbread,
Lemon, Soda

 = 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

Oysters on the ½ Shell 🌿
Prickly Pear Mignonette

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

Lobster Roll Sliders
House Made Toasted Buttered Roll,
Shaved lettuce

SOUPS & SALADS

Lobster Stew 🌿

French Onion Soup
Crostoni, Gruyere Cheese

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

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

Chevre Salad 🌿
Baby Arugula, Pickled Cranberries, Goat Cheese, Carrots,
Shallots, Spiced Pecans, Wholegrain Honey Mustard Dressing

CHAMBERLAIN MENU

Chef Selected Charcuterie

Artisanal, Imported, and Local Cheese

Jonah Crab Cakes
Citrus Tossed Baby Greens, House-Made Remoulade,
Pickled Cranberries

Crispy Polenta
Parmesan, Basil, Ricotta, Bolognese Sauce

Sweet Potato Flatbread 🌿
Sautéed Mushrooms, Fig, Goat Cheese,
Aged Balsamic, Pickled Fennel, Arugula,
Lemon Vinaigrette

Truffled Chips and Dip
House Made French Onion Dip

Beef Tenderloin Carpaccio

 🌿

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

Black Bean Veggie Burger 🌿
Sautéed Onions, Peppers, Mushrooms, Local Cheddar,
Lettuce, Tomato, Gluten-Free Bun, Cole Slaw

Middle Intervale Farms Beef Burger*

Pineland Farms Cheddar, House Pickle,
Brioche Bun, House Fries

CC Chicken Wings
Carrots, Celery, Bleu Cheese Dressing,
Korean Barbecue Sauce

Tempura Haddock Fish & Chips
Cole Slaw, Remoulade

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ENTREES

Braised Lamb Shank

Mashed Potatoes, Seasonal Vegetable, Red Wine Gravy

Cajun Cream Shrimp & Scallops

Crispy Polenta, Arugula Slaw with Warm Bacon Dressing

Pistachio Crusted Atlantic Salmon 3

Sweet Potato Croquettes, Apple Fritters, Roasted Broccoli, Cranberry Ginger Agrodolce

Teriyaki Glazed Haddock

Crab Fried Rice with Bacon & Corn, Sautéed Spinach, Sesame Seeds

Jonah Crab Cake Spinach Salad

Baby Spinach and Arugula, Hard Boiled Egg, Pickled Red Onion, Cucumber, Carrots, Radish, Roasted Tomato, Hot Bacon Dressing

Steak Frites Kabob*

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

Smothered Porkchop

Parsley Fingerlings, Seasonal Vegetables, Grilled Sourdough Baguette, Caramelized Onion, Demi Gravy

Char Broiled Filet Mignon*

Creamed Spinach, Mashed Potato, Bordelaise Sauce

C.C. Chicken Pot Pie

Puff Pastry, Pearl Onions, Carrots, Peas, Fingerling Potatoes, Herbs, Velouté, Cucumber, Farro, Apple, Pickled Squash, Lemon Vinaigrette

Crispy Fried Ravioli

Oyster Mushroom, Roasted Butternut Squash, Apple, Wilted Arugula, Tart Cherries, Sage Cream

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