



Asticou Inn

Since 1883

The history of the Asticou-Inn begins with its namesake. Wabanaki Indians guiding French explorer Samuel de Champlain to the first island in 1604 called it Pemetit, meaning "range of mountains". Because of its high barren peaks, a prominent coastal landmark for seafarers, Champlain named it Isle des Mounts Deserts. He named the other island Isle au Haut because of its height. When Europeans first landed on the shores of Mount Desert Island, the sakom (sagamore of chieftain) of the greater Mount Desert Island area was Asticou.

Asticou is first mentioned in a 1608 English document as headman of an Indian village of what became known as the River of Mount Desert – later segmented and renamed Union River, Union Bay River and Blue Hill Bay. Five years later, his name appears in French records as the sakom who welcomed the French to his summer village on the southeastern shore of Somes Sound.

In 1798, the Savage family settled their homestead on the land at the head of Northeast Harbor. Those first Savage's were industrious and multi-talented. They were seaman, fisherman, hunters, farmers, housekeepers, and lumbermen.

Three generations later, in 1854 Augustus Chase Savage and Emily Manchester Savage built their home atop a hill overlooking the harbor. This cottage is now known as Cranberry Lodge and is the oldest of the Asticou-Inn buildings in use today. In 1870, the Savages began housing boarders, and so began the tradition of lodging at the Asticou-Inn.

Soups & Starters

Lobster Stew GF Cup \$18 Bowl \$31
- Fresh lobster meat, in a rich sherry cream broth

Tomato Bisque V/VG Cup \$12 Bowl \$19
- Velvety tomato based soup with fresh dill

Artichoke Gratin V/GF upon request \$19
- Artichoke hearts blended with cream cheese & spices served warm with a grilled baguette

Tuna Tartare \$24
- Ahi tuna seasoned with sesame & ginger marinade, served with crispy wonton & wakame seaweed salad

Calamari \$21
- Flash fried with red onion & jalapenos, served with our spicy chili aioli

Crab Cake (2) \$29
- locally sourced, Peekytoe crabmeat, seasoned with fresh herbs & served with lemon aioli

Baked Brie V \$21
- wrapped in thin crisp layers of phyllo, served with hot pepper-blueberry jam & assorted crackers

Farm Board \$28
- assorted cheeses, cured meats & locally sourced vegetables, served with mustards, dips & crackers

Salads

Add chicken (\$12), crab cake (\$16), salmon fillet (\$19), shrimp (\$14), fresh lobster (\$MP)

Asticou Waldorf V/GF \$18
- Whole leaf romaine hearts, gorgonzola, apples, candied pecans, sultanas & creamy herb-ranch dressing

Simple Garden V/VG/GF \$14
- Garden greens, seasonal vegetables & balsamic vinaigrette

Grilled Caesar GF \$18
- Whole leaf romaine hearts, radicchio, parmesan & boquerones (cured white anchovy) & garlic-lemon dressing

Louie Louie GF \$36
- Garden greens, fresh crab, lobster & shrimp with egg, cucumber, tomatoes & creamy citrus dressing

Cranberry Cobb GF \$23
- Roasted chicken breast, beets, avocado, garden greens, gorgonzola cheese, blueberries & house Italian vinaigrette dressing

Burrata V/GF \$22
- Heirloom tomatoes, burrata cheese with evoo, basil pesto & balsamic glaze

Pizza 12", thin crust pies GF crust \$4

Caprese V \$22
- Roasted tomatoes, burrata cheese, basil pesto & olives

White Clam & Bacon \$26
- Roasted garlic puree with clams, fresh herbs & garlic, applewood bacon & mozzarella cheese finished with fresh dill

Veggie Veggie V \$24
- Red sauce, fresh spinach, red onion, tomatoes, olives, mozzarella & feta cheeses

Meat Lover \$23
- Red sauce and mozzarella, pork sausage, pepperoni & applewood bacon

Popovers \$8.00

*Two popovers, served with Maine
Strawberry or blueberry jam*

Sea

Oysters on the Half Shell \$18 | \$34

- Fresh, from the tip of the island! Classic cocktail & mignonette sauces

Hollander & de Koning Mussels \$22

- Fresh & locally sourced with lemon, garlic, fresh herbs & a buttery white wine sauce. Grilled baguette

Lazy Lobster \$MP

- Fresh lobster meat in drawn butter, with Chef's select vegetables & house fries or roasted garlic mashed potatoes

True North Atlantic Salmon GF \$32

- Oven roasted filet, encrusted with a horseradish "souffle", served with greens & steamed basmati rice

Green Curry Shrimp GF \$36

- Coconut cream broth with greens, assorted vegetables & steamed basmati rice

Land

Chicken Piccata GF \$34

- Sautéed chicken cutlet, lemony-white wine sauce with capers, fresh spinach & roasted garlic mashed potatoes

Gnocchi Mac & Cheese V \$24 | with lobster \$MP

- Potato pasta tossed with a creamy cheese sauce, sweet garden peas & parmesan

Steak Frites GF \$46

- Grilled Club steak, marsala & peppercorn cream reduction, house fries & Chef's select vegetables

Impossible Ragu GF/V \$32

- Impossible plant burger & sausage, marinara sauce,

Burgers & Sandwiches

Offered with your choice of garden salad or house fries & aioli

Harbor Brook Burger \$18

-Fresh Black Angus beef patty, sharp white cheddar, lettuce & tomato served on a soft brioche bun

Impossible Plant Burger V/VG \$22

-Plant based burger patty, lettuce & tomato served on a soft brioche roll

Chicken Breast BLT \$22

-La Plancha chicken breast topped with sharp white cheddar cheese, lettuce, tomato & applewood bacon with our spicy chili aioli, served on a grilled baguette

Lobster Roll \$ MP

Locally sourced lobster meat lightly tossed with citrus - tarragon aioli served on a soft brioche roll

Lobster Popover \$ MP

Fresh, Maine lobster served in a steaming hot, fresh popover

In the 1870's, now a retired sea captain and entrepreneur, A.C. Savage, foresaw that the rusticator boom, which had built up in Bar Harbor, would soon spill over to neighboring Northeast Harbor. The main inn was constructed and began welcoming its first guests in 1884. The original building burned down in 1900, but it was rebuilt, grander than ever and opened in the summer of 1901. Over the years, it has lodged some of America's greatest social and political leaders. These high-profile guests would stay for not just several days, or a week, but often for an entire summer. In Boston, Philadelphia, and New York, they would speak of, and look forward to the "season" on Mount Desert Island.

In 1941, when the United States was thrust into World War II, normal operations at the Asticou-Inn were suspended so that all could join the war effort. The Inn was not reopened until 1946. In October of 1947, Mount Desert Island was ravaged by a terrible wildfire. Nearly 17,000 acres on the eastern half of the island were consumed in the blaze. Many of Bar Harbor's great "cottages" were destroyed, as well as many of the grand hotels and restaurants. The towns of Seal Harbor and Northeast Harbor were the only areas spared from this disaster.

During the period of the Asticou-Inn's history, it was run by Charles and Katharine Savage, the third of his lineage to manage the Inn. In addition to being a dedicated Innkeeper, Charles Savage was a man of many skills and interests. He was a skilled wood carver, and his carving, the "Five Canterbury Pilgrims" can still be seen on the mantel over the fireplace at the Northeast Harbor library. He was also the chief landscape architect of the Azalea Gardens and Thuya Gardens, which can be visited across the street from the Inn.

In the early 1960's, both the Asticou-Inn and Kimball House, also in Northeast Harbor, were sold to the Asti-Kim Corporation. This group was composed of local businesspeople, and summer residents who wished to see the tradition of the large hotels preserved for the future. As large hotels fell out of favor with the advent of the motel, it seemed only one of the two could survive. The Kimball House was torn down, but the Asticou-Inn has survived to this day, still an integral part of Mount Desert, and the Northeast Harbor community.

*We hope you enjoy your time visiting all the wonders of
Mount desert Island and Acadia National Park.*

www.asticou.com

207-276-3344

