



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 Pemetic, meaning "Range of mountains." Because of its high barren peaks, a prominent coastal landmark for seafarers, Champlain named it, Isle des Mounts Deserts. Though it is spelled Mount Desert Island, Desert is actually pronounced "dessert." The French pronunciation paying homage to Samuel de Champlain. He named the other island, Ise au Haut, because of its height. When Europeans first landed on the shores of Mount Desert Island, the sakom (sagamore or 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, which was 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 Savages 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.

Please enjoy our continued history on the back cover.

## Soups & Starters

**Lobster Stew** Cup \$18 Bowl \$32

Fresh lobster meat, in a rich sherry cream broth

**New England Smoked Seafood Chowder**

Cup \$18 Bowl \$32

Award winning chowder, local smoked baby shrimp, native haddock, clams, corn, potatoes and cream

**Tomato Bisque** V/GF Cup \$12 Bowl \$19

Velvety tomato based soup with fresh basil

**Maine Peekytoe Crabcakes** \$29

Three fresh Maine crabcakes from Blue Hill bay, lemon, served with garlic dill aioli

**Burrata and Basil Caprese** \$19

Fresh mozzarella, roasted heirloom tomato, melted burrata, balsamic drizzle, pesto, with garlic crostini

**Gulf Shrimp Shooters** \$24

Six gulf shrimp, served with spicy gazpacho, mango, and cilantro lime sauce

**Thai Coconut Curry Mussels** GF \$22

Local Bluepoint mussels, sauteed with coconut curry, cucumber, tomato, with Thai basil

## Stone Fire Flatbread

**Caprese** V \$22

Tomato basil sauce, fresh mozzarella, parmesan basil chiffonade

**Brie & Arugula** V \$26

Sliced brie, apples, and walnuts with a honey drizzle

**Blueberry Chicken Barbeque** \$26

Grilled chicken breast, with local blueberry barbeque sauce, jalapeno, red onion, melted Gouda

## Salads

*Add grilled chicken breast (\$14), six Gulf shrimp (\$20), or pan seared Gulf of Maine salmon (\$22)*

**Bloomsdale Baby Spinach** V/GF \$21

Lakeside Farms' baby spinach, blue cheese candied pecans, red onion gastrique, with a whole grain mustard vinaigrette

**Traditional Caesar** V \$19

Baby romaine hearts, shaved parmesan, garlic crostini, with a classic Caesar dressing

**Acadian Salad** VG \$16

Locally sourced greens, Backyard Farms heirloom tomato, seasonal vegetables, with your choice of dressing

*We offer our homemade dressings:*

*Blueberry horseradish, House herb Vinaigrette, Buttermilk blue cheese, Pesto vinaigrette, Classic Caesar*

## Specialty Popovers

**Lobster Popover** \$52

Maine Lobster sauteed in butter and fresh dill

**Chicken Salad** \$28

Chicken, dried cranberries, with fresh apple

**Vegetarian Popover** V \$24

Sauteed broccoli, carrots, kale, garlic, with melted Vermont Cheddar

## Popovers \$12

*Two popovers served with butter & Maine strawberry or blueberry jam*

GF -Gluten Free options available V - Vegetarian VG -Vegan

Consuming raw or uncooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if any person in your party has a food allergy

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## Special Entrées

### **Chargrilled Filet Mignon GF \$56**

Cabernet demi glaze, with cheddar mashed potato and asparagus

### **Chicken Marbella \$38**

Grilled boneless chicken breast, olives, brown sugar, white wine, prunes, garlic, capers, with fresh vegetables and basmati rice

### **Golden Garam Masala Chick Pea Cakes V \$36**

Seared chick pea cakes, with pumpkin, lime, cilantro, garlic, red pepper, curry coconut cream served with fresh vegetables

### **Shrimp Unami \$48**

Six gulf shrimp, ginger, edamame, peppers, portabella mushrooms, sesame, Nuoc mam, baby spinach, with soba noodle, served in an Asian broth

## Light Fare

*Sandwiches offered with your choice of Cape Cod chips, Primavera pasta salad, or Penobscot French fries*

### **Harbor Side Pub Burger \$21**

Char-grilled 7 oz Braveheart Farm Black Angus patty, with apple wood bacon, sliced cheddar, lettuce, tomato, red onion, served on a kaiser roll

### **Maine Lobster Roll \$42**

Maine lobster, lightly tossed in mayonnaise, served on a golden toasted roll

### **Chicken Salad Wrap \$19**

Grilled chicken breast, tossed with cranberries, apples, celery and mayonnaise wrapped in a spinach tortilla

### **Fresh Fish Tacos \$24**

2 tacos with marinated pan seared fresh Maine haddock, cilantro slaw, lime crème fraiche drizzle, with side of tomato salsa

### **Garden Burger V \$21**

Vegetarian burger with mixed vegetables, garlic, spices, fresh salsa, guacamole, lettuce, tomato and red onion

## Dessert Selections

### **Dickens Farms Raspberry Pie V \$12**

### **Flourless Chocolate Torte With Chocolate Ganache GF \$14**

### **Wild Maine Blueberry Crisp V \$14**

### **Whole Bean French Vanilla Ice Cream GF \$8**

### **Blueberry Pomegranate Sorbet GF \$8**

*At the Asticou-Inn, we are inspired by fresh ingredients from the coast of Maine. Our Executive Chef Louis Kiefer works with local farmers, foragers, and fishermen to provide a true taste of Maine.*

*Special thanks to: Dickens Farms, Madison Farms, Backyard Farms, Dorthea Farms, Swango Farms, White Oak Farms, Green Thumb Farms, Irving Farm*



In the 1870's, a now 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, not just several days or weeks, but often for the 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 this 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 some of his carvings, such as the "Canterbury Tales" piece, 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 MDI and Acadia National Park.

Please visit us again soon!

Find Us: [www.asticou.com](http://www.asticou.com)



Call Us: 207-276-3344