

FOOD



MENU

KITCHEN OPEN DAILY UNTIL 11PM

SNACKS

Deviled Eggs topped with chorizo, Maldon salt, pickled red onions, and scallions.....	\$6
Chips & Dip kettle chips with house-made french onion dip.....	\$7
Marinated Olives (v) Castlevetranos, olive oil, chili, lemon, black pepper, and garlic.....	\$7
Warm Pretzel (v) pretzel served with spicy mustard or Allagash White Beer Cheese.....	\$8
Mixte Plate cubed salami and young gouda cheese served with spicy mustard, traditional bier café snack	\$8
Crab Rangoon Grilled Cheese fresh crab & cream cheese on grilled Pullman bread w/ spicy duck sauce.....	\$10
Vegan Chorizo Tacos (v) chorizo-style tofu, pico de gallo,cilantro lime crema, pickled red onion.....	\$10
Garlic Hummus savory hummus, pickled veggies and olives, served with warm Za'atar pita.....	\$12
Oxbow Estate Culatello - Oxbow raised, loved, and cured pork made from the prime thigh meat, prosciutto's fancier and more distinguished older sibling, 1oz portion served with baguette.....	\$11

ENTREES

Sandwiches are served with a side of chips or salad

Spring Sandwich Speck, Cotswold cheese, onion jam, local greens, on a Standard ciabatta roll.....	\$11
Tuna Sandwich Pole caught tuna fish, pickles, mayonnaise, pickled onions, greens on a Standard ciabatta roll.....	\$13
Chef Salad Greens, speck, manchego, cucumbers, tomatoes, deviled eggs, and balsamic vinaigrette.....	\$14
Sausage Plate Local pork bratwurst, Morse's sauerkraut, rye toast, and spicy mustard.....	\$15

MEAT & CHEESE BAR

*One ounce portions served w/ Standard Bakery baguette (substitute gluten free crackers) and garnish (*nuts) - Build your own board - **\$6 each***

Spicy Chorizo - Fermin - ESP
Dry cured iberico sausage, light heat/paprika/ garlic

Manchego - ESP
Hard cheese/sheep milk/mellow/buttery

Speck Alto Adige - Recia - ITA
smoked prosciutto, dry-cured & aged pork ham

Redding - Spring Brook Farms - VT
raclette style/cows milk/semi soft/creamy/nutty

Favrskov Blue - DK
cows milk/bold/nutty

Campo Seco Salami - Charlitos Cocina - NY
dry-cured/sea salt/aged hard salami

Tideline- Winter Hill - ME
cows milk/soft/creamy/veggie ash center

Chef's Choice Charcuterie

Chef's Choice Cheese

Today's Selection:

Today's Cheese:

Spicy Coppa - Oxbow Farmhouse - ME
dry cured capicola/rubbed with red pepper & spices

St. Stephen - Four Fat Foul - NY
cows milk/pasturized/triple cream/soft rind/brie like

TINNED FISH & CONSERVAS

One tin served w/ pickles & mustard, Standard Bakery baguette (substitute gluten free crackers)

Tuna Fillets w/ Onions - Olasagasti - ESP \$13
pole & line caught Spanish tuna
packed in olive oil with caramelized onions

Stuffed Squid in Ink -Jose Gourmet - ESP \$16
whole Portuguese calimari, stuffed with tomatoes, onions, and spices
marinated in squid ink, savory, briney, DELICIOUS

SWEETS

Belgian Liege Waffle -Brioche dough infused with cinnamon, orange zest & pearl sugar, served w/ maple syrup, and whipped cream.....	\$8
Cast Iron Cookie - A fresh baked 1/4 lb chocolate chip cookie topped with a scoop of vanilla ice cream, yup.....	\$10

WE WOULD LIKE TO THANK OUR PURVEYORS:

Provisions International | Standard Bakery | Southside Bakery | W.A.Bean & Sons | Priori Specialty Foods | Micucci Traditional | Morse's | North Spore Mushroom co. Winter Hill Creamery | Native Maine

****Please alert servers of any food allergies****

*The consumption of raw or under cooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.