

FOOD MENU

KITCHEN OPEN DAILY UNTIL 11PM

SNACKS

Deviled Eggs topped with spicy chorizo, Maldon salt, pickled red onions, and scallions.....	\$6
Landjaeger cured salami sticks: a classic german beer snack, fancy slim jims!.....	\$6
Chips & Dip kettle potato chips with house-made french onion dip.....	\$7
Marinated Olives (v) Castelvetranos, olive oil, chili, lemon, black pepper, and garlic.....	\$7
Warm Pretzel (v) pretzel served with spicy mustard or Allagash White beer cheese, (or both! + \$.50).....	\$8
Breakfast Sandwich maple sausage, egg and cheese on an english muffin.....	\$8
Mixte Plate young gouda cheese and cubed salami served with spicy mustard, traditional bier café snack, shareable	\$10
Crab Rangoon Grilled Cheese fresh crab & cream cheese on grilled Pullman bread w/ spicy house-made duck sauce.....	\$12
Belgian Chicken Waterzooi - chicken and vegetable chowder, traditional Belgian comfort food, served with garlic bread	\$12
Garlic Hummus (v) savory hummus, pickled veggies and olives, served with warm Za'atar pita.....Sm/Lg.....	\$8/ \$15

ENTREES

Sandwiches are served with a side of chips, substitute a side salad \$1

Spring Sandwich Ham, Cotswold cheese, onion jam, local greens, on toasted ciabatta roll.....	\$15
Tuna Sandwich Pole-caught tuna fish salad, pickles, mayonnaise, pickled onions, provolone, & greens on toasted ciabatta roll.....	\$17
Black Bean Burger Black bean burger on a potato bun with lettuce, tomato, onion, provolone, and novare special sauce.....	\$17
Grilled Chicken Sandwich Chicken breast with lettuce, tomato, onion, provolone and samurai sauce on potato bun.....	\$17
Citrus Salad Mixed greens, goat cheese, sliced almonds, oranges, and house balsamic dressing.....	\$16
Sausage Plate Local pork bratwurst, Morse's sauerkraut, rye toast, and spicy mustard.....	\$20

MEAT & CHEESE BAR

*One ounce portions served w/ Standard Bakery baguette (substitute gluten free crackers) and garnish (*nuts) - Build your own board - \$8 each*

Spicy Chorizo - Fermin - ESP

Dry cured iberico sausage/light heat/paprika/ garlic

Prosciutto Di Parma - Alma Gourmet - ITA

100% natural cured ham leg

Rosemary Ham - ITA

Roasted ham/whole rosemary/savory

Finocchiona - Babette's Table - VT

dry-cured pork salami/ slightly funky/ black pepper and fennel

Chef's Choice Meat

Today's Selection

Fermin- Serrano - ESP

air-cured pork loin, rubbed with garlic and paprika

Manchego - ESP

Hard cheese/sheep milk/mellow/buttery

Brabander - Di Bruno Bros - NL

Pasteurized goat's milk/gouda-style/sweet creamy/"dense but smooth"

Blue Cheese - Maytag Dairy Farms - IA

crumbly/slightly pungent/ lemonay finish

OG Terzetto - Winter Hill - ME

super sof/lightly funky/ special allagash tripel-washed rind

Chef's Choice Cheese

Today's Selection

Jasper Hill Farms - Willoughby - VT

Washed with green mountain organic maple liqueur/soft/funky

SWEETS

Belgian Liege Waffle -Brioche dough infused w/ cinnamon, orange zest & pearl sugar, topped w/ whipped cream & maple syrup	\$8
Cast Iron Cookie - A fresh baked 1/4 lb chocolate chip cookie topped with a scoop of vanilla ice cream PLEASE ALLOW 20 MINUTES.....	\$10

REFRESHMENTS FOR ALL AGES

Sodas - Boylan's Cane Cola, Boylan's Root Beer, Reed's Ginger Beer.....	\$3
Liquid Death Sparkling Water - Original, Berry It Alive, and Severed Lime.....	\$3.50
Boylan's Lightly sparkling lemonade.....	\$4

WE WOULD LIKE TO THANK OUR PURVEYORS:

Provisions International | Standard Bakery | W.A.Bean & Sons | Piori Specialty Foods | Micucci Traditional | Morse's | 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.