

FOOD MENU

KITCHEN OPEN DAILY UNTIL 11PM

SNACKS

Landjaeger cured salami sticks: a classic german beer snack, fancy slim jims!.....	\$6
Deviled Eggs trio of eggs topped with spicy chorizo, pickled red onions, and scallions.....	\$6
Chips & Dip potato chips with house-made french onion dip.....	\$7
Marinated Olives (v) Castelvetranos, olive oil, chili, lemon, black pepper, and garlic.....	\$7
Warm Pretzel pretzel served with spicy mustard or Allagash White beer cheese, (or both! + \$.50).....	\$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
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, choice side.....	\$15
Tuna Sandwich Pole-caught tuna fish salad, pickles, mayonnaise, pickled onions, provolone, & greens on toasted ciabatta roll, choice side.....	\$17
Black Bean Burger Black bean burger on a potato bun with lettuce, tomato, onion, provolone, and novare special sauce, choice side.....	\$17
Grilled Chicken Sandwich Chicken breast with lettuce, tomato, onion, provolone and samurai sauce on potato bun, choice side.....	\$17
Greek Orzo Salad spinach tossed in greek dressing with tomatoes, olives, onion & cucumbers finished with basil pesto orzo....(add chicken for \$5).....	\$16
Sausage Plate Local pork bratwurst (2), 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

Manchego Reserva - El Trigo! - ESP

Hard cheese/sheep milk/mellow/pasturized/ aged 14 months

Speck Alto Adige - Recia - ITA

smoked prosciutto, dry-cured & aged pork ham

Brabander - Di Bruno Bros - NL

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

Rosemary Ham - ITA

Roasted ham/whole rosemary/savory

Valdes Blue - VT

Unpasteurized goat's milk/aged 3-6 months/bright n' kinda funky

Salumeria Biellese - Rosette De Lyon - NY

classic old-world style salami/ lightly sweet/hint of red wine and clove

Nonamé - Winter Hil Farms ME

aged gouda style/ raw cow's milk

Chef's Choice Meat

Today's Selection

Chef's Choice Cheese

Today's Selection

Hot Coppa- Salumeria Biellese - NJ

Dried boneless pork butt/ rubbed in brown sugar/ lightly spiced

Drunk Alice - Von Trapp - VT

Pasturised cows milk/ soft/ washed in MBC Mean Old Tom

SWEETS

Belgian Liege Waffle -Brioche dough infused w/ cinnamon, orange zest & pearl sugar, topped w/ whipped cream & blueberry compote	\$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, Maine Root Ginger Beer, Boylan's Sparkling Lemonade.....	\$3
Liquid Death Sparkling Water - Original, Lime, and Grim Leafer (iced tea flavor).....	\$3.50
Bissell - Hop Water.....	\$4.00

WE WOULD LIKE TO THANK OUR PURVEYORS:

Provisions International | Standard Bakery | W.A.Bean & Sons | Priori 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.