

FOOD MENU

SNACKS

Chips & Dip Kettle chips with house-made french onion dip.....	\$7
Landjäger Fancy "Slim Jim", a semidried sausage from southern Germany. Oooohhh yeeaaaah.....	\$6
Vegan Chorizo Tacos Chorizo style tufu, pico de gallo, cilantro lime crema, pickled red onion.....	\$10
Garlic Hummus Savory hummus, pickled and fresh veggies, served with warm Za'atar pita.....	\$12
Crab Rangoon Grilled Cheese Fresh crab & cream cheese on grilled Pullman bread w/ spicy duck sauce.....	\$10
Mixte Plate Traditional Belgian bier café snack, cubed salami and young cheese served with spicy mustard.....	\$8
Warm Pretzel (v) Jumbo pretzel served with spicy mustard or Allagash White Beer Cheese.....	\$8
Deviled Eggs Topped with chorizo, Maldon salt, pickled red onions, and scallions.....	\$6

ENTREES

Sandwiches are served with your choice of: Chips or Salad served with balsamic vinaigrette

Spring Sandwich Ham, 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, ham, manchego, cucumbers, tomatoes, deviled eggs, and balsamic vinaigrette.....	\$14
Sausage Plate Local pork bierwurst, Morse's sauerkraut, Southside rye bread, and spicy mustard.....	\$15

MEAT & CHEESE BAR

*One ounce portions served w/ Standard Bakery baguette (substitute gluten free crackers) and garnish (*nuts) \$5 each*

Fermin Spicy Chorizo - ESP

Dry cured iberico sausage, light heat/paprika/garlic

La Quercia Prosciutto Americano - IA

Sweet, clean flavor/floral minerality

Broad Arrow Farm Vampire Slayer-ME

Red wine and garlic pork salami/alliums/rustic

Rosemary Ham - ITA

Roasted ham/whole rosemary/savory

Chef's Choice Chartuterie

Today's Selection:

ASmallGood Cider Brined Coppa - ME

cured with hard cider, cultured with Koji, complex and delicious

Manchego - ESP

Hard cheese/sheep milk/mellow/buttery

Parish Hill Suffolk Punch- VT

Caciocavallo-style/buttery/mild/firm/earthy

Maytag Blue-IA

Roquefort-style/sweet/tangy/creamy

Winter Hill Terzetto - ME

Allagash Tripel washed/ferm/creamy

Chef's Choice Cheese

Today's Cheese:

Spring Brook Reading Raclette- VT

Semi-soft/cows' milk/earthy/nutty

TINNED FISH & CONSERVAS

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

Scout Wild White Albacore w/ Garden Herb Pesto - CAN \$12

Hand cut & packed sashimi-grade Wild Albacore Tuna
organic olive oil, basil, parsley, garlic, lemon & a pinch of salt.

Jose Gourmet Spiced Calamari - PT \$18

Baby squid packed in spicy tomato ragout sauce
Portuguese olive oil, onions, garlic & Iberian spice blend

Wildfish Cannery Smoked Pink Salmon - AK \$15

Wild caught, sustainable & hand packed
salt, pure cane sugar, spices, all-natural wood smoke

Patagonia Lemon Herb Mussels - ESP \$12

Seasoned with aromatic thyme and lemon
EU Organic & fresh taste of coastal Spain.

SWEETS

Belgian Liege Waffle Brioche dough with pearl sugar, maple syrup and whipped cream.....	\$8
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WE WOULD LIKE TO THANK OUR PURVEYORS:

Provisions International | Standard Bakery | Southside Bakery | W.A.Bean & Sons | Piori Specialty Foods
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.