



BRUNCH

8:00AM – 2:30PM

OPEN 7 DAYS A WEEK || 207.773.3366

BREAKFAST PLATES

EGG PLATE* || 8.50

two eggs, homefries, toast, and your choice of bacon or sausage

THREE EGG OMELET* two fillings || 8.50

additional items +\$1 each || spinach, onion, chives, peppers, mushrooms, roasted grape tomatoes, bacon, ham, sausage, smoked salmon, cheddar, swiss, bleu, feta, goat cheese (+\$2)

BISCUITS & GRAVY* with two eggs || 9

BAKED BEANS & BROWN BREAD* with a basted egg || 11

EGGS BENEDICT* classic with house-made hollandaise || 12

HOUSE MADE CORNED BEEF HASH* || 15

with two poached eggs and toast

POTATO GNOCCHI* || 10

spinach, bacon, two poached eggs, and hollandaise

VEGGIE BENEDICT || 11

two poached eggs with local tomatoes, pesto, and hollandaise

SWEET POTATO HASH || 11

two poached eggs with caramelized onion, poblano peppers, and herbs

VEGGIE GNOCCHI* || 10

two poached eggs with tomatoes, mushrooms, spinach, and hollandaise

STEAK & EGGS* || 13

6 oz. steak, two eggs, home fries and toast

HUEVOS RANCHEROS* || 11

two eggs any style over corn tortillas with ranchero sauce, and black beans

SILVER DOLLAR PANCAKES || 8.50

with whipped butter & real maple syrup || add Maine blueberries +\$1.25

BRIOCHE FRENCH TOAST* || 9.25

with whipped butter and real maple syrup

YOGURT & FRUIT seasonal fruit with yogurt || 7

YOGURT & GRANOLA strawberries, honey, and yogurt || 9

SANDWICHES

BURGER* 8 oz., all-natural beef, tomato tapenade, red onion, lettuce, and aioli || 13

REUBEN house made corned beef and kraut on dark rye || 13

CROQUE MADAME* ham & cheese, griddled and baked with cream sauce, topped with an egg || 12

GRILLED DUCK & GOAT CHEESE with sweet onion jam on house-made brioche || 13

B.L.T. amazing bacon, lettuce, roasted tomatoes on grilled French bread || 8

FRIED EGG SANDWICH* with bleu cheese, bacon and aioli on grilled French bread || 7

PULLED CHICKEN SANDWICH with bacon, onion, lettuce, and aioli on focaccia || 9

GRILLED LOCAL CHEDDAR CHEESE with apple and sage on French bread || 9

ADD COLESLAW OR POTATO SALAD || \$2

LUNCH PLATES

MAC & CHEESE local cheddar, hot dog, crispy crumbs and side salad || 10

CHICKEN TACOS || 11

chipotle-stewed locally-raised chicken, lime-jalapeño aioli, marinated cabbage, and corn tortillas

SALMON PASTRAMI || 13

house made brown bread, grain mustard, red onion, capers, and sour cream with greens

ROASTED BRUSSELS SPROUTS || 13

with whipped goat cheese, almonds, and grain mustard vinaigrette

SOUPS + SALADS

FRENCH ONION SOUP || 6

THE SOUP vegetarian || 4

TOMATO SOUP || 4

FISH CHOWDER || 6

CAESAR SALAD* the tradition continues || 7

FRONT ROOM SALAD greens, crunchy vegetables, and vinaigrette || 7

ARUGULA & BEET SALAD with local goat cheese || 9

BACON & EGG SALAD* || 11

frisée, croutons, red onion, poached egg, bacon, and sherry vinaigrette

CHICKEN SALAD || 11

pulled chicken, romaine lettuce, apples, almonds, radishes, and creamy herb vinaigrette

SIDES + SUCH

OATMEAL || 3

HOMEFRIES || 2

GRANOLA || 4

CORNED BEEF HASH || 12

SAUSAGE GRAVY || 3

HOLLANDAISE SAUCE || 2

SEASONAL FRUIT || 5

BLUEBERRY MUFFIN || 2.50

ADD AN EGG* || 2

MIXED GREENS || 4

BACON, HAM OR SAUSAGE || 3

GRIDDLED BREAKFAST BREAD || 3.50

HOUSE-MADE BROWN BREAD || 3

BISCUITS & SAUSAGE GRAVY || 5.75

TOAST || 1.25

house-made biscuit, brioche, wheat, focaccia, rye, English muffin, French baguette

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. SOME OF OUR DISHES ARE SERVED RAW, UNDERCOOKED OR COOKED TO ORDER. || 18% GRATUITY MAY BE APPLIED TO PARTIES OF 5 OR MORE. WE PROUDLY SERVE LOCAL MEATS, FISH AND PRODUCE. || PLEASE INFORM YOUR SERVER IF YOU HAVE ANY KNOWN ALLERGIES.

HARDING LEE SMITH || CHEF + OWNER
DANIEL TRIMBLE-SMITH || SOUS CHEF