



# DINNER

TOP OF THE HILL, PORTLAND

## APPETIZERS

### DEVEILED EGGS\* 9

daily preparation

### HOUSE DUCK MEATBALLS 18

whipped ricotta // roasted garlic bbq sauce

### ROASTED BRUSSELS\* 13

whole grain mustard vinaigrette // local honey goat cheese // toasted almonds

### SHORTRIB POUTINE 16

polenta fries // gravy // cheddar curd // short rib

### FRIED GREEN TOMATOES 15

remoulade sauce // shrimp jalapeno salsa

### MUSSELS 18

white wine // garlic // tomato

### BLISTERED LOCAL SHOSHITO PEPPERS 13

smokey rosemary aioli

## SOUP

### FRENCH ONION SOUP 9

red wine // stock // crostinis // bubbly swiss

### TOMATO SOUP 7

topped with parmesan and croutons

### THE SOUP 6

changes daily // always vegetarian

## SALAD

### CAESAR SALAD\* 10

the tradition continues

### FRONT ROOM SALAD 11

roasted chickpeas // asparagus // feta // radish // local greens // green goddess dressing

### GOAT & BEET SALAD\* 12

local greens // roasted almonds // sherry vinaigrette

## SANDWICHES

### BURGER 17

6oz patty // tomato tapenade // bacon // cheddar // pickles // on ciabatta

### REUBEN 17

house made corned beef // sauerkraut // 1000 island // on marble rye

### CUBANO 17

pork belly // ham // swiss // mustard // pickles // ciabatta

### CHICKEN BOMB 14

griddled house ground chicken // peppers // onions // whipped goat cheese // lemon reduction on ciabatta roll

### BLT 11

bacon // lettuce // tomato tapenade // aioli // on grilled sourdough  
add cajun turkey \$6

### CARNITAS TACOS 16

pork carnitas // Tortilleria Pachanga tortillas // cabbage // lime // ranchero // spicy aioli

### CRISPY CHICKEN SANDWICH 16

spicy mayo // bacon // pickles // shreds // ciabatta



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## MAIN PLATES

### CASCO BAY SCALLOPS\* 30

mashed potatoes // spinach // whole grain mustard beurre blanc

### ROASTED HALF BIRD 25

local lemon & herb roast chicken // mashed potatoes // spinach // thyme jus

### CHICKEN POT PIE 21

roasted chicken // veggies // cream // house made pastry crust // iron skillet baked

### GRILLED MEATLOAF 21

all natural beef // bacon wrapped // mashed potatoes // roasted veggies // gravy

### LAMB SHEPHERD'S PIE 24

classic shepherd's pie // bacon, cheddar & scallion mashed potatoes

### SHRIMP AND SAUSAGE

### "JAMBALAYA 26

made with risotto // shrimp // andouille sausage // peppers // onions

### SIRLOIN STEAK\* 30

10oz. sirloin // mushroom risotto // roasted veg // jus

### SHORT RIB 28

red wine braised beef // horseradish mashed potatoes // roasted red cabbage // braising jus

### SPAGHETTI CARBONARA 17

cream // eggs // butter // black pepper // parmesan // bacon lardons

### MACARONI & CHEESE 13

gemelli pasta // local cheddar // bread crumb topping

### ROLLATINI 17

zucchini // summer squash // eggplant // provolone // parmesan // breadcrumbs // baked with tomato sauce

### FISH OF THE DAY MP

## SIDES

ROASTED POTATOES 3

MASHED POTATOES 6

ROASTED VEGETABLES 6

PAN FRIED GNOCCHI 7

BRUSSEL SPROUTS 9

PARMESAN RISOTTO 8

**HARDING & SARAH SMITH**  
proprietors

**EDWARD MCGREGOR**  
chef de cuisine

**ALEXANDER PARE'**  
sous chef

### BLUE PLATE - FULL PLATE

Please ask your server about the daily Blue Plate Special. For every blue plate special sold we are donating one dollar to Full Plates Full Potential. Visit [fullplates.org](http://fullplates.org) to learn more about the cause and more ways you can help end child hunger in Maine.