

The BURLEIGH

DAILY HAPPY HOUR, 3-5pm // DINNER NIGHTLY, 5-9pm

SNACKS

Green Goddess Deviled Eggs // \$5

Pickled Red Onions

Chicken Biscuit // \$4 each

Fried Chicken / Chipotle Aioli / House Pickle /
Buttermilk Biscuit

Hand-Cut Chips // \$5

Umami Spice / Sriracha Ranch

Fried Chicken Wontons // \$10

Sweet and Spicy Soy

Steak Frites // \$31

Grilled NY Sirloin / Bercy Butter

Bourbon BBQ Grilled Half Chicken // \$26 Warm Potato

Salad / BBQ Green Beans

Brined Local Pork

Porterhouse // \$25 Bacon

Marmalade / Mustard Sherry
Vinaigrette / Brussels Sprouts

BIG PLATES

Fish + Chips // \$20

Malt Vinegar Aioli / Fennel Salad /
House Pickles

Lobster "Mac & Cheese" // \$22

Roasted Green Chile / Corn /
Cheddar

"Fisherman's Stew" // \$29

Mussels / Shrimp / Cod / Tomato
Saffron Broth / Red Pepper Rouille /
Crostini

SMALL PLATES

"Gambas Al Ajillo" // \$15

Shrimp / Garlic / Parsley / Paprika / Red Chili / Butter

Maine Mussels // \$14

Blue Cheese / Bacon / Caramelized Onions / Cream
OR
Thai Green Curry / Coconut Milk / Crispy Shallots

Fish Tacos // \$10

Blackened Cod / Pico de Gallo / Cotija Cheese /
Chipotle Crema / Cilantro

Tater Tot Waffle Poutine // \$9

Chicken Gravy / Maine Cheese Curds / Mornay

Chicken Wings // \$11

Gochujang BBQ / Nori / Toasted Sesame / Scallion

Drunken Clams // \$14

White Wine / Garlic / Herbs / Sourdough

Crab Cocktail // \$18

Sourdough / Maine Peekey Toe Crab / Avocado /
Cocktail Sauce / Arugula



EXECUTIVE CHEF / John Shaw

CHEF DE CUISINE / Eric Murdough

SALAD

Baby Arugula Salad // \$12

Arugula / Baby Kale / Goat Cheese /
Roasted Beets / Champagne
Vinaigrette

Classic Caesar // \$10

Add Chicken \$8
Add Shrimp \$10
Add Lobster \$15

Thompson's Cobb // \$15

Romaine / Crispy Wontons /
Pickled Carrots / Grilled Chicken /
Green Onions / Hardboiled Egg /
Bacon / Tomato / Avocado /
Sesame Ginger Vinaigrette or
Sriracha Ranch

'WICHES

SERVED WITH HAND-CUT FRIES

Burleigh Burger // \$18

Maine-Raised Beef / Pastrami /
American Cheese / Shredded
Lettuce / Tomato / Onion / Pickle

Classic Burger // \$13

Maine-Raised Beef / American
Cheese / Shredded Lettuce /
Tomato / Onion / Pickle
Add Bacon \$2 / Add Fried Egg \$2

Maine Lobster Club // \$20

Bacon / Lettuce / Tomato / Mayo

The CAB // \$14

Grilled Chicken / Avocado / Bacon /
Sriracha Ranch / Lettuce / Tomato /
Onion

SIDES

Hand-Cut Fries // \$6

Chef's Fry Sauce

Onion Strings // \$7

Smoked Ketchup

Mexican Street Cauliflower

// \$8 Pickled Red Onion / Cotija
Cheese / Lime / Ancho Chili Crema

Fried Brussels Sprouts // \$8

Sriracha / Honey / Lime