

# The BURLEIGH

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

## SNACKS

### Green Goddess Deviled Eggs // \$5

Pickled Red Onions

### Hand-Cut Chips // \$5

Umami Spice / Sriracha Ranch

### Fried Chicken Wontons // \$10

Sweet and Spicy Soy

### Onion Strings // \$7

Smoked Ketchup

### Fried Brussels Sprouts // \$8

Caesar Dressing / Anchovy Bread Crumb /  
Parmesan

### Mexican Street Cauliflower // \$8

Pickled Red Onion / Cotija Cheese / Lime /  
Ancho Chili Crema

## SALAD

### Baby Arugula Salad // \$12

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

### Classic Caesar // \$10

Chopped Romaine / Classic Caesar  
Dressing / Parmesan / Croutons

### House Salad // \$12

Radicchio / Baby Lettuces / Shaved  
Carrot / Cucumber / Cherry Tomatoes /  
Ricotta Salata / Italian Vinaigrette



EXECUTIVE CHEF / John Shaw

CHEF DE CUISINE / Eric Murdough

## SMALL PLATES

### Maine Mussels // \$14

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

### Fish Tacos // \$10

Cod / Cabbage / Charred Tomatillo Salsa  
Cotija / Pickled Red Onions / Cilantro

### Maine Potato Poutine // \$9

Maine Cheddar Curds / Lobster Gravy

### Jerk Chicken Wings // \$11

Jerk Marinated / Smoked / Jerk Hot Sauce

### Drunken Clams // \$14

White Wine / Garlic / Herbs / Sourdough

### Crab Cocktail // \$18

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

### Gnocchi // \$15

Black Trumpet Mushrooms / Ricotta /  
Arugula Pesto

## 'WICHES

SERVED WITH HAND-CUT FRIES

### Classic Burger // \$13

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

### MAKE IT A BURLEIGH BURGER

Add Pastrami \$5

### Maine Lobster Club // \$20

Bacon / Lettuce / Tomato / Mayo

### The CAB // \$14

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

### Fish Sandwich // \$16

Panko Fried Cod / Caper Mayonnaise  
Shredded Iceberg / Brioche Bun

## BIG PLATES

### Steak Frites // \$31

Grilled NY Sirloin / Bercy Butter

### Hanger Steak // \$30

Duck Fat Roasted Rainbow Carrots /  
Grilled Baby Fennel / Chimichurri

### Pork Porterhouse // \$26

Charred Corn And Black Bean Relish /  
Grilled Spring Onion

### Seared Scallops // \$32

Grits / Bacon Braised Swiss Chard /  
Collard Greens / Mustard Greens /  
Agro Dolce / Marcona Almonds

### Lobster "Mac & Cheese" // \$25

Roasted Green Chile / Corn / Cheddar

### "Fisherman's Stew" // \$31

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

### Roasted Chicken // \$29

Roasted Breast / Confit Thigh /  
Roasted Hen Of The Woods  
Mushrooms / Sautéed Patty Pan  
Squash / Scalloped Potatoes / Italian  
Salsa Verde

A special thanks to all our supporting local farmers and purveyors:  
Laughing Stock Farm // Sage's Garlic & Greens // Zach's Farm // Rick Tibbetts Mushroom Co. // Taylor Lobster

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy.\*

Parties of 5 or more may be subject to 20% gratuity.