

The BURLEIGH

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

SNACKS

Deviled Eggs // \$5

Roasted Sweet Potato / Pickled Pear /
Curried Pepitas

Shishito Peppers // \$8

Grilled / Maldon Salt

Fried Chicken Wontons // \$10

Sweet and Spicy Soy

Onion Strings // \$7

Smoked Ketchup

Fried Brussels Sprouts // \$8

Caesar Dressing / Anchovy Bread Crumb / Parmesan

Grilled Corn // \$10

Black Garlic Aioli / Cotija / Chicharrones /
Lime / Cilantro

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

Crispy Maine Potatoes // \$8

Garlic Aioli / Parmesan / Fried Parsley

Chicken Wings // \$11

Fresno Chili Hot Sauce

Drunken Clams // \$14

White Wine / Garlic / Herbs / Sourdough

Gnocchi // \$15

Oyster 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

Burleigh Burger // \$18

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

Maine Lobster Club // \$20

Bacon / Lettuce / Tomato / Mayo

Fried Chicken Sandwich // \$14

Buttermilk & Flint Corn Battered / Red Cabbage /
House Hot Sauce / Honey

BIG PLATES

Steak Frites // \$32

Grilled NY Sirloin / Roasted Mushroom &
Foie Gras Butter

Roasted Chicken // \$29

Brown Butter Spaghetti Squash /
Confit Cipollini Onions / Turnips /
Oyster Mushrooms / Italian Salsa Verde

Grilled Pork Loin // \$26

Apple Cider Brined / Apple Mostarda /
Escarole & White Bean Ragout / Bacon /
Roasted Baby Sweet Potato / Fresh Apple

Braised Short Rib // \$30

Rich Sauce / Beets / Savoy Cabbage /
Pickled Hon Shimeji Mushrooms /
Confit Fingerlings / Baby Carrots /
Horseradish

Lobster Mac & Cheese // \$25

Roasted Green Chile / Corn / Cheddar

Fisherman's Stew // \$31

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

A Special Thanks To All Our Supporting Local Farmers & 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 Us If A Person In Your Party Has A Food Allergy.*

Parties of 5 or More may be Subject to 20% Gratuity.