

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

Crispy Maine Potatoes // \$8

Garlic Aioli / Parmesan / Fried Parsley

SALADS

Roasted Beet Salad // \$12

Red Beets / Golden Beets / Chioggia Beets /
Goat Cheese / Toasted Pistachios / Baby
Arugula / Champagne Vinaigrette

Classic Caesar // \$10

Chopped Romaine / Classic Caesar
Dressing / Parmesan / Croutons

Winter Greens Salad // \$12

Chicories / Radicchio / Pomelo Supremes /
Ricota Salata / Crispy Oil Cured Black Olives
/ Citrus Vinaigrette / Toasted Walnuts



EXECUTIVE CHEF / 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

Chicken Wings // \$11

Coconut Milk & Fish Sauce Caramel /
Toasted Lemongrass Peanuts

Stuffed Clams // \$14

Chorizo & Sourdough Stuffed Clams /
Piquillo Pepper Relish / Almond Crumble

Toasted Gnocchi // \$15

Crispy Potato Gnocchi / Roasted Winter
Squash / Smoked Bacon / Parmesan
Cheese

'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 Roll // \$20

Brioche Bun / Lobster Roe Mayonnaise /
Shredded Iceberg / Herbs

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

Potato Gratin / Roasted Winter Squash
Oyster Mushrooms / Meyer Lemon &
Sunchoke Marmalade

Grilled Pork Loin // \$26

Apple Cider Brined / Braised Red
Cabbage / Apple & Mustard Seed
Mostarda / Roasted Sweet Potato /
Fresh Apple

Fried Short Rib // \$30

Soft Polenta / Roasted Baby Carrots /
Braised Cipollini Onions / Maitake
Mushrooms / Beef Jus & Crispy Kale

Lobster Risotto // \$26

Lemon Poached Lobster / Sunchoke
Chips / Fennel / Parmesan

Fisherman's Stew // \$31

Mussels / Shrimp / Cod / 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.