

The BURLEIGH

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

SNACKS

Deviled Eggs // \$6

Herbed Egg Yolk Filling / Potato Chips /
Crème Fraiche / Sea Trout Caviar

Shishito Peppers // \$8

Grilled / Maldon Salt

Fried Chicken Wontons // \$10

Sweet and Spicy Soy

Onion Strings // \$7

Smoked Ketchup

Fried Brussels Sprouts* // \$8

Grain Mustard Caesar Dressing / Parmesan /
Anchovy Bread Crumb

Crispy Maine Potatoes // \$8

Garlic Aioli / Parmesan / Fried Parsley

SALAD

Shaved Brussels Sprouts // \$12

Radicchio / Shaved Brussels / Apple /
Gorgonzola / Toasted Pistachios /
Champagne Vinaigrette

Caesar // \$10

Chopped Romaine / Grain Mustard Caesar
Dressing / Parmesan / Croutons

Seared Cauliflower // \$12

Charred Eggplant Hummus / Autumn Olive
Puree / Pepitas / Urfa Chili / Pear Agro Dolce



EXECUTIVE CHEF / Eric Murdough

SOUS CHEF / Natty Graham

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

Jerk Chicken Wings // \$11

Smoked Wings / Jerk Sauce

Stuffed Clams // \$14

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

Toasted Gnocchi // \$15

Toasted Potato Gnocchi / Winter
Squashes / Toasted Walnuts / Parmesan

'WICHES

SERVED WITH HAND-CUT FRIES

Classic Burger // \$14

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 // \$ market

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

Roasted Turnips / Carrot / Confit
Fingerling / Chanterelle Mushroom /
Meyer Lemon & Sunchoke Marmalade

Bone In Pork Chop // \$29

Bacon and Maitake Fried Rice /
Sesame-Seared Bok Choy / Plum BBQ
Glaze / XO Sauce

Fried Short Rib // \$30

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

Lobster Risotto // \$ market

Lemon Poached Lobster / Sunchoke
Chips / Fennel / Parmesan

Brown Butter Skate Wing // \$28

Roasted Skate Wing / Potato Gratin /
Braised Swiss Chard / Brown Butter and
Herbs

A Special Thanks To All Our Supporting Local Farmers & Purveyors:
Laughing Stock Farm / Sage's Garlic & Greens / Casco Bay Butter
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.