

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

Onion Strings // \$7

Smoked Ketchup

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 Green Leaf / Grain Mustard Caesar Dressing /
Parmesan / Croutons

Seared Cauliflower // \$12

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

SMALL PLATES

Maine Mussels // \$14

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

Barbacoa Tacos // \$10

Braised Beef / Salsa Verde / Cabbage / Cotija /
Pickled Red Onion / Sour Cream And Cilantro

Steak Tartare // \$14

Pickled Hon Shimeji Mushrooms / Fried Garlic /
Pea Shoots / Rye Crisps / Everything Spice

Stuffed Clams // \$14

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

Crispy Pork Cheek // \$15

White Cheddar Grits / Black Trumpet Relish /
Sourdough / Pickled Hon Shimeji Mushrooms

'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

Brown Butter Skate Wing // \$28

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

Lobster Fettuccini // \$ market

Fennel / Maine Lobster / Fried Sunchokes / Calabrian
Chili / Parmesan

Steak Frites // \$32

Grilled NY Sirloin / Caper Chimichurri

Grilled Ribeye // \$34

Potato Puree / Butternut Squash / Demi Glace

Braised Lamb Shank // \$32

Chilled Israeli Cous Cous / Yogurt / Carrot Marmalade /
Roasted Root Vegetables

Bone In Pork Chop // \$29

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

Seared Diver Scallops // \$32

Black Garlic / Mustard Greens / Umeboshi Glaze /
Roasted Turnips & Pickled Daikon

Roasted Halibut // \$34

Broccolini / Preserved Lemon / Potato Gratin & King
Trumpet Mushrooms

Roasted Chicken // \$29

Cannellini Bean Ragout / Braised Greens / Roasted
Baby Carrots / Turnips / Rutabaga And Chanterelle
Mushrooms

Fried Short Rib // \$30

White Corn Grits / Roasted Baby Beets / Hen Of The
Woods Mushrooms / Braised Cipollini Onions / Fresh
Horseradish / Rich Jus

EXECUTIVE CHEF / Eric Murdough

SOUS CHEF / Natty Graham

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.