

# The BURLEIGH

DAILY HAPPY HOUR, 4-6pm // 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 Green Leaf / 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

### Barbacoa Tacos // \$10

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

### Jerk Chicken Wings // \$11

Smoked Wings / Jerk Sauce

### 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

### Steak Frites // \$32

Grilled NY Sirloin / Caper Chimichurri

### Roasted Chicken // \$29

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

### Bone In Pork Chop // \$29

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

### Fried Short Rib // \$30

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

### Lobster Fettuccini // \$ market

Fennel / Maine Lobster / Fried Sunchoke /  
Calabrian Chili / 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



\*\$1 of every fried brussels sprouts sold will be donated to Full Plates Full Potential, helping to eliminate childhood food insecurity in Maine.

\*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.