

# 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

## 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
- Garlic & Parmesan Chicken  
Wings \$11**  
Roasted Garlic / Parmesan / Black Pepper &  
Lemon
- 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

## SALADS

- 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

## SANDWICHES

- 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 / Caper and Lemon Aioli /  
Shredded Iceberg
- 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  
King Trumpet 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

**EXECUTIVE CHEF / Eric Murdough**  
**SOUS CHEF / Natty Graham**



\*\$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.