

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

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
Purée / Pepitas / Urfa Chili / Pear Agro Dolce

SANDWICHES

Served with Fresh 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
Add Bacon \$2 / Add Fried Egg \$2

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

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

EXECUTIVE CHEF / Eric Murdough

SOUS CHEF / Natty Graham

BIG PLATES

Steak Frites \$32

Grilled NY Sirloin / Caper Chimichurri /
Fresh Cut Fries

Roasted Chicken \$29

Cannellini Bean Ragout / Braised Greens /
Roasted Baby Carrots / Turnips / Rutabaga &
King Trumpet Mushrooms

Bone In Pork Chop \$29

Bacon and Maitake Fried Rice / Sesame-Seared
Bok Choy / Plum BBQ Glaze / XO Sauce
Add a chop \$7

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 Sunchokes /
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
Browne Trading Co
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.

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COCKTAILS

Black Manhattan \$15

Bulleit Rye / Amaro Montenegro / Burnt Orange & Angostura Bitters / Luxardo Cherry

Destination KPT \$13

Barr Hill Blanco Gin / Raw Honey Simple Syrup / Lemon

Peach Fizz \$12

Vodka / Peach Purée / Fresh Lime / Mint / Soda water

Ginger 75 \$13

Cognac / Ginger liqueur / Lime / Honey / Prosecco

Peloton Perkins \$14

Peloton Mezcal / Pineapple Juice / Lemon Juice / Chipotle SS / Chipotle Salt Shaken on top

The Burleigh Spritzer \$13

Aperol / Lillet / Lemon / Cider / Cranberry / Soda Water

LOCAL DRAFTS

Southern Maine is one of the premier craft brewery locations in the country. Try a refreshing local brew today!

Ask your server about today's rotating local drafts.

MOCKTAILS

Hattie's Spritzer \$5

Raspberry / Lemon / Thyme / Soda Water

The Breezeway \$5

Grapefruit / Ginger Beer / Lime / Simple Syrup

BOTTLES & CANS

Lone Pine Cannon IPA 16oz, Portland \$7

Banded Jolly Woodsman Stout 16oz, Biddeford \$7

Baxter Brewing Maine Lager, Lewiston \$5

Peak Organic IPA, Portland \$6

Allagash White, Portland \$7

Budweiser, MO \$4

Bud Light, MO \$4

Coors Light, CO \$4

Coors Banquet, CO \$5

Heineken, HOL. \$5

Miller High Life, WI \$5

Stella Artois, BEL. \$6

Corona Extra, MEX. \$5

Kaliber (NA), IRE. \$5

Redbridge (GF), MO \$6

WINE BY THE GLASS

Sparkling

Hillinger Secco Rosé, AUS. 187ml \$12

Terra Serena Prosecco, ITA. 187ml \$12

Rosé

Balthazar Rosé, FRA. \$12

Terra Santa Rosé, FRA. \$12

White

Tomassi Pinot Grigio, ITA. \$11

Thierry Delaunay Sauvignon Blanc, FRA. \$12

Harken Chardonnay, CA \$11

Balthazar Viognier Sauvignon Blend, FRA. \$11

Wimmer Grüner Veltliner, AUS. \$12

Kessler 'R' Riesling, Germany. \$13

Red

Sangre de Toro Tempranillo, ARG. \$12

Underwood Pinot Noir, OR \$12

Black River Malbec, ARG. \$12

Poggio Badiola Toscana, ITA. \$11

Hayes Valley Cabernet Sauvignon, ARG. \$11

Port

Sandeman Founder's Reserve Ruby Porto \$10

Kopke Fine Ruby Porto, Portugal \$11

Broadbent Rainwater Madeira \$12

Warre's Otima 10yr Twany Porto \$14

WINE BY THE BOTTLE

White

2017 Tomasi Pinot Grigio, ITA. \$42

2018 Le Petit Balthazar Viognier Sauvignon Blanc Blend, FRA. \$42

2014 Thierry Delaunay Sauvignon Blanc \$48

2017 Harken Chardonnay, CA \$45

2015 Deusa Nai Albarino, SPA. \$45

2015 Shaya Verdejo, SPA. \$48

2014 Nicolas Brunet Vouvray Sec Chenin Blanc, FRA. \$48

2017 Nortico Alvarinho, POR. \$48

2017 Durand Sancerre, FRA. \$50

2017 Guidobono Roero Arneis, ITA. \$50

2017 Wimmer Grüner Veltliner, AUS. \$60

2016 August Kessler 'R' Riesling, GERM. \$52

Rosé

2017 Balthazar Rosé, FRA. \$48

2017 Terra Santa Rosé, FRA. \$48

Red

2017 Hayes Valley Cabernet Sauvignon, CA \$42

2017 Black River Malbec, ARG. \$46

2016 Underwood Pinot Noir, OR \$48

2017 Sangre de Toro Tempranillo, ARG. \$48

2016 Saint Cosme Côtes-du-Rhône, FRA. \$50

2014 Groundworks Grenache, CA \$55

2015 Poggio Badiola Toscana, ITA. \$42

2015 Volver Tempranillo, SPA. \$65

2017 Ascheri Barbera d'Alba, ITA. \$65

2012 Masi Amarone Classico, ITA. \$80

2014 Silver Oak Cabernet Sauvign, CA. \$100

Sparkling

Terra Serena Prosecco, ITA. \$48

Victorieux Champagne, FRA. \$75

2017 Meinklang Sparkling Rosé, AUS. \$60