

The BURLEIGH

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

SNACKS

Deviled Eggs \$6

Seasonal Selection

Grilled Shishito Peppers \$8

Maldon Salt

Fried Brussels Sprouts \$9*

Whole Grain Mustard Caesar Dressing /
Parmesan / Anchovy Bread Crumb

Crispy Maine Potatoes \$10

Queso Blanco / Guajillo Ketchup / Aioli

Maine Mussels \$15

Thai Green Curry / Coconut Milk /
Crispy Shallots

Garlic Parmesan Chicken Wings \$12

Roasted Garlic / Parmesan / Black Pepper & Lemon

Burrata \$14

Narraganset Creamery Burrata / Local Heirloom Tomatoes /
Boulangerie Sourdough / Baby Arugula / Garden Pesto

SALADS

Add Grilled Chicken- \$8 | Lobster \$mkt

Spring Greens Salad \$12

Local Baby Kale / Arugula Greens / Shaved Spring Vegetables /
Pickled Beets / Goat Cheese / Citrus Honey Vinaigrette

Caesar \$12

Baby Romaine / Whole Grain Mustard Caesar
Dressing / Parmesan / Anchovy Breadcrumbs

Chopped Salad \$12

Chopped Garden Lettuces / Cucumber / Shaved Baby Carrots / Spring
Onion / Cherry Tomatoes / Toasted Sunflower Seeds / Green Goddess
Vinaigrette

SANDWICHES

Served with Fresh Cut Fries

Smash Burger \$16

Two Local Beef Patties / American Cheese /
Shredded Lettuce / House Sauce / Pickle

Maine Lobster Roll \$ market

Brioche Bun / Caper & Lemon Aioli / Shredded Iceberg

Fried Chicken Sandwich \$15

Buttermilk & Flint Corn Battered /
Red Cabbage / Fresno Chili Hot Sauce / Honey

ENTREES

Prime T-Bone Steak Frites

For One \$36 / For Two \$54

Grilled and sliced with herbs & butter
served with Fresh Cut Fries

Fried Chicken

For One \$29 / For Two \$46

Brined and fried southern style
with local honey and grilled lemon,
daily selection of sides

Grilled Fish of the Day

\$ market

Chef's Selection of fish and daily
Selection of sides

EXECUTIVE CHEF / **Eric Murdough**

SOUS CHEF / **Robert Flanagan**

RESTAURANT MANAGER / **Monika Lavigne**



*\$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.

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. and Taylor Lobster