

The BURLEIGH

STARTERS

Market Fruit Plate \$10 Seasonal Fruit	Griddled Corn Muffin (GF) \$8 Served with Maple Tabasco Butter	Burleigh Parfait \$8 Greek Yogurt and House-Made Granola layered with Seasonal Fruit
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BURLEIGH BENEDICTS

North Country Ham \$14 North Country Smokehouse Ham, Poached Farm Eggs, Cheddar Cheese, Red-Eye Gravy, topped with Hollandaise	Heirloom Tomato \$16 Grilled local Heirloom Tomato, Poached Farm Eggs, Baby Arugula, Griddled Corn Muffin, Piquillo Pepper Relish, topped with Hollandaise	Maine Lobster \$24 Fresh Maine Lobster, Poached Farm Eggs, Baby Arugula, Seasonal Mushrooms & Vegetables, topped with Hollandaise
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EGGS & OMELETS

Chef's Breakfast \$13 Three Farm Eggs (Any Style), Fried Potatoes, Choice of Meat	Maine Lobster Omelet \$22 Three Farm Eggs, Maine Lobster, Seasonal Mushrooms & Vegetables, Arugula	Corned Beef Hash \$16 House-Made Corned Beef & Potato Hash, Two Fried Farm Eggs, Red Onion Jam
North Country Omelet \$14 Three Farm Eggs, North Country Smokehouse Ham, Cheddar Cheese, Spinach	Southern Skillet \$14 Southern-Style Stone Milled Grits, Two Farm Eggs (Any Style), North Country Smokehouse Bacon, Red-Eye Gravy	Garden Omelet \$14 Three Farm Eggs, Spinach, Mushrooms, Spring Onion, Piquillo Pepper Relish, topped with Goat Cheese

PANCAKES & WAFFLES

Classic Stack \$13 Three Fluffy Pancakes & Maine Maple Syrup · Add Seasonal Fruit \$4 ·	Maine Blueberry Pancakes \$14 Three Fluffy Blueberry Pancakes, Maine Maple Syrup, Maine Blueberry Preserves · Add Seasonal Fruit \$4 · · Add Meyer Lemon Curd \$3 ·	Buttermilk Waffles \$12 Three Buttermilk Waffles, Casco Bay Butter, Maine Maple Syrup · Add Seasonal Fruit \$4 ·
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SALADS & TOASTS

Spring Greens Salad \$13 Local Baby Kale, Arugula Greens, Shaved Spring Vegetables, Pickled Beets, Goat Cheese, Citrus-Honey Vinaigrette · Add Chicken Salad \$8 · Add Lobster \$16 · Add Avocado \$3 ·	Caesar \$13 Baby Romaine, Parmesan, Brown Buttered Breadcrumbs, Ground Mustard 'Caesar' Dressing · Add Chicken Salad \$8 · Add Lobster \$16 · Add Avocado \$3 ·	Narragansett Burrata \$16 Garden Pesto, Heirloom Tomatoes, Fresh Garden Herbs; Served on Freshly Baked Sourdough from <i>Boulangerie, a Proper Bakery</i> , located in Downtown Kennebunk
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SIGNATURE PLATES

Burleigh Riser Sandwich \$14 Scrambled Farm Eggs, Fresno Chili Sauce, Avocado, Baby Kale, Goat Cheese	Chicken & Waffles \$16 Southern Fried Chicken Breast, Buttermilk Waffles, Fresno Chili Hot Sauce, Maine Maple Syrup	Lobster Roll \$26 Fresh Maine Lobster, Iceberg Lettuce, Caper Aioli, served with Fresh-Cut French Fries
Chicken Salad Sandwich \$14 Local Chicken, Charred Spring Onion, Garlic Aioli, Frisée, Fried Capers, served on Boulangerie Sourdough with Fresh-Cut Fries	Fried Chicken Sandwich \$15 Buttermilk and Flint Corn Battered Chicken, Red Cabbage, Fresno Chili Hot Sauce, Local Honey, served on a Brioche Bun	Griddle Burger \$16 Two Local Beef Patties, Iceberg Lettuce, American Cheese, Pickles, 'House Sauce,' served on a Brioche Bun with Fresh-Cut French Fries · Add a Patty \$5 ·

MEAT & POTATOES -- \$8 EA.

Crispy Maine Potatoes · House-Made Corned Beef · North Country Smokehouse Ham
House-Made Chorizo · North Country Smokehouse Bacon · North Country Smokehouse Sausage

EXECUTIVE CHEF ERIC MURDOUGH
SOUS CHEF ROBERT FLANAGAN
RESTAURANT MANAGER MONIKA LAVIGNE

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.

The BURLEIGH

COFFEE & ESPRESSO

Hot Coffee	\$3	Iced Coffee	\$4
Cold Brew	\$5	Nitro Cold Brew	\$7
Espresso	\$4	Dbl. Espresso	\$8
Latte • Cappuccino			\$8
Americano • Macchiato			\$8

REFRESHMENTS

San Pellegrino Sparkling	\$6
Aqua Panna Still	\$5
Cranberry, Orange, Grapefruit, Pineapple Juice	\$4
Lemonade • Iced Tea	\$4
Ginger Beer • Root Beer Pepsi Products	\$3

MOCKTAILS \$5

Hattie's Spritzer <i>Seasonal Purée • Lemon • Soda Water</i>
The Breezeway <i>Grapefruit • Lime • Ginger • Simple</i>
Watermelon Cooler <i>Watermelon • Lime • Mint • Soda Water</i>

SPECIALTY COCKTAILS \$13

Peach Fizz

Vodka • Peach Purée
Fresh Lime • Mint • Soda

Spiked Iced Tea

Vodka • Luzianne Iced Tea
Limoncello • Grapefruit Juice
Lemon • Honey

Pretty in Pink

Rum • Watermelon Juice
Lemon • Pomegranate

Tropical Mojito

Rum • Lime • Orange
Pineapple • Mint • Soda Water

Summer Heat

Tequila • Mango Purée
Lime • Agave •
Jalapeño

The Beer-Rita

Tequila • Triple Sec
Lime Juice • Simple
Topped with:
Foulmouthed Sunsoaked Sour

The Griffin

Tequila • Triple Sec
Lime Juice • Cucumber • Jalapeño

Summer Shore

Riparian Gin • Elderflower Liqueur
Watermelon • Lemon • Cucumber

The Burleigh Spritzer

Aperol • Peach Schnapps
Peach Purée • Prosecco • Soda

Blackberry & Bourbon

Bourbon • Blackberry Jam
Lemon • Honey

Mezcal Mule

Mezcal • Passionfruit
Lime Cordial • Ginger Beer

BRUNCH ESSENTIALS \$12

Strawberry Rosé Sangria

Rosé • Peach Liqueur
Strawberry & Peach Purée
Lime Juice

Mimosas:

*Classic,
Strawberry Rhubarb,
or Pomegranate*

"Man-mosa"

Prosecco + Aperol
+ Miller High Life

KPI Manhattan

Rye Whiskey
Amaro Montenegro
Burnt Orange & Angostura Bitters
Luxardo Cherry

Lemonade Sangria

Sauvignon Blanc • Limoncello
Triple Sec • Lemon Juice
Simple

Bellinis:

*Peach, or
Blueberry*

Bloodies:

Bloody Mary:
Vodka + Spicy House Mix, or
Bloody Maria:
Tequila + Spicy House Mix

Mainly-Made Old Fashion

Blueberry Infused Bourbon
Maine Maple Syrup
Burnt Orange & Angostura Bitters
Luxardo Cherry

WINE BY THE GLASS \$12

SPARKLING

Hillinger Secco Rosé, AUS. (187 ml)
Terra Serena Prosecco, ITA.

ROSÉ

Balthazar Rosé, FRA.
Summer Water, C.A.
Candy, C.A.

WHITE

Tomassi Pinot Grigio, ITA.
Thierry Delaunay Sauvignon Blanc, FRA.
Harken Chardonnay, CA
Balthazar Vioignier Sauvignon Blend, FRA.
Kabinett "R" Riesling, GER.

RED

Sangre de Toro Tempranillo, ARG.
Underwood Pinot Noir, OR
Black River Malbec, ARG.
Poggio Badiola Toscana, ITA.
Hayes Valley Cabernet Sauvignon, CA

BEER

FEATURED BOTTLES

Libby Bunker Brown Ale	\$7
Downeast Aloha Cider	\$6
Founders' Breakfast Stout	\$7
Oxbow Surfcast Farmhouse Ale	\$7

LOCAL ROTATING DRAFTS

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

Inquire with your server about today's selection of local drafts.

CLASSIC BOTTLES

Bud Light	\$4	Coors Light	\$4
Allagash White	\$6	Tecate, MEX.	\$5
Miller High Life	\$5	Michelob Ultra	\$4
Stella Artois	\$6		

GLUTEN FREE / NON-ALCOHOLIC

Redbridge (Gluten Free)	\$6
Kaliber (Non-Alcoholic)	\$5

EXECUTIVE CHEF ERIC MURDOUGH
SOUS CHEF ROBERT FLANAGAN
RESTAURANT MANAGER MONIKA LAVIGNE

Parties of 5 or more may be subject to an additional 20% gratuity.