

# The BURLEIGH

## STARTERS

**Griddled Corn Muffin (GF)** \$8  
Served with Maple Tabasco Butter

**Burleigh Parfait** \$8  
Greek Yogurt and House-Made  
Granola layered with Seasonal Fruit

## TO SHARE

**Market Fruit Plate** \$10  
Seasonal Fruit

**Hummus** \$16  
House-Made Hummus; Roasted  
Seasonal Vegetables; Warmed Pita;

## SALADS & TOASTS

**Summer Greens Salad** \$13  
Local Baby Kale · Arugula · Goat Cheese  
Shaved Summer Vegetables  
Citrus-Honey Vinaigrette

**Caesar** \$13  
Baby Romaine · Peppercorn Caesar  
Garlic Bread Crumb · Marinated  
Anchovy

**Narragansett Burrata** \$12  
Served with Garden Pesto, Heirloom  
Tomatoes, Fresh Garden Herbs;  
Served on *Boulangerie* Sourdough

*Add Chicken Salad* \$8

*Add Lobster* \$16

*Add Avocado* \$3

## SIGNATURE PLATES

**Lobster Roll** \$26  
Fresh Maine Lobster, Iceberg  
Lettuce, Caper Aioli, served with  
Fresh-Cut French Fries

**Griddle Burger** \$16  
Two Local Beef Patties, Iceberg  
Lettuce, American Cheese, Pickles,  
'House Sauce', served on a Brioche  
Bun with Fresh-Cut French Fries

**Chicken and Waffles** \$16  
Southern Fried Chicken Breast,  
Buttermilk Waffles, Fresno Chili  
Hot Sauce, Maine Maple Syrup

## 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  
Mushroom & Vegetables, topped  
with Hollandaise

## PANCAKES & WAFFLES

**Classic Stack** \$13  
Three Fluffy Pancakes &  
Maine Maple Syrup

**Maine Blueberry Pancakes** \$14  
Three Fluffy Blueberry Pancakes,  
Maine Maple Syrup, Maine Blueberry  
Preserves

**Buttermilk Waffles** \$12  
Three Buttermilk Waffles, Casco Bay  
Butter, Maine Maple Syrup

*Add Seasonal Fruit* \$4

*Single Pancake* \$6

## EGGS & OMELETS

**Chef's Breakfast** \$13  
Three Farm Eggs (Any Style); Fried  
Potatoes; Choice of Bacon, Sausage,  
or Ham

**Corned Beef Hash** \$16  
House-Made Corned Beef & Potato  
Hash, Two Fried Farm Eggs, Red  
Onion Jam

**Southern Skillet** \$14  
Southern-Style Stone Milled Grits, Two  
Farm Eggs (Any Style), North Country  
Smokehouse Bacon, Red-Eye Gravy

**North Country Omelet** \$14  
Three Farm Eggs, North Country  
Smokehouse Ham, Cheddar Cheese,  
Spinach; Served with Crispy Potatoes

**Garden Omelet** \$14  
Three Farm Eggs, Spinach,  
Mushrooms, Spring Onion, Piquillo  
Pepper Relish, topped with Goat  
Cheese; Served with Crispy Potatoes

**Maine Lobster Omelet** \$22  
Three Farm Eggs, Maine Lobster,  
Seasonal Mushrooms & Vegetables,  
Arugula; Served with Crispy Potatoes

## MEAT & POTATOES (\$8 EA.)

North Country  
Smokehouse Sausage

House-Made Corned Beef

North Country  
Smokehouse Bacon

Crispy Maine Potatoes

North Country  
Smokehouse Ham

## GRIDDLED (\$3 EA.)

English Muffin

Sourdough Toast

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

Cappuccinos, Lattes, Americanos, Macchiatos	\$7
<i>Add a Flavor:</i>	\$2
<i>Pumpkin Pie • Vanilla Toasted Marshmallow</i>	
Espresso	\$4
Double Espresso	\$8

## REFRESHMENTS

San Pellegrino Sparkling	\$6
Trètap Sparkling Blueberry	\$4
Aqua Panna Still	\$5
Iced Tea • Lemonade	\$4
Ginger Beer • Root Beer	\$3
Hot Chocolate	\$3
Apple Cider (Hot or Iced)	\$4

## MOCKTAILS \$5

**Hattie's Spritzer**  
*Seasonal Purée • Lemon • Soda Water*

**Iced Green Tea Twist**  
*Green Tea • Lemon • Passionfruit*

**Blackberry Cooler**  
*Blackberry • Lime • Mint • Soda Water*

## BEER

**Draft**  
Inquire with your server regarding today's selection of rotating local draft beer.

<b>Featured Bottles</b>	
Lone Pine "Brightside" IPA	\$7
Gunners Daughter Milk Stout	\$7
Orono "Party All The Time" Strawberry Sour	\$7
Oxbow "Surfcast" Farmhouse Ale	\$7
Artifact "By Any Other Name" Cider	\$7
BunkTober Fest Märzen Lager	\$7
Ricker Hill "Maniac" Apple Pie Cider	\$6
Farm Flor Dry Table Cider	\$6

<b>Classic Bottles</b>			
Bud Light	\$4	Coors Light	\$4
Allagash White	\$6	Tecate, MEX.	\$5
Miller High Life	\$5	Michelob Ultra	\$4
Stella Artois	\$6		

<b>Gluten Free / Non-Alcoholic</b>	
Willie's Superbrew Sparkling <sup>GF</sup>	\$6
<i>Pomegranate &amp; Acai • Ginger &amp; Lemon</i>	
Flying Ember Kombucha 16oz <sup>GF</sup>	\$7
<i>Ancient Berry • Lemon Orchard • Ginger &amp; Oak</i>	
Redbridge Wheat Sorghum <sup>GF</sup>	\$6
Kaliber <sup>N/A</sup>	\$5
Athletic's Upside Down Golden Ale <sup>N/A GF</sup>	\$7

## BRUNCH ESSENTIALS \$12

**Mimosas**  
• Classic •  
• Strawberry •  
• Pomegranate •

**Bellinis**  
• Classic Peach •  
• Blueberry •

**Bloodies**  
Vodka or Tequila with  
Spicy House Mix

**The Man-Mosa**  
Prosecco + Aperol  
+ Miller High Life

**Strawberry Rosé Sangria**  
Rosé • Peach Liqueur  
Strawberry & Peach Purée  
Lime Juice

**Red Sangria**  
Cabernet • Triple Sec  
Brandy • Juice • Simple

## SPECIALTY COCKTAILS \$13

**Fall Heat**  
Tequila • Cherry Purée  
Lime • Agave  
Jalapeño

**Orange Turmeric  
Margarita**  
Tequila • Triple Sec  
Lime Juice • Orange Juice  
Turmeric Simple Syrup  
Chili Powder & Salt Rim

**Blackberry & Bourbon**  
Bourbon • Blackberry Jam  
Lemon • Honey

**KPI Fizz**  
Vodka • Pomegranate  
Cranberry • Fresh Lime  
Mint • Soda

**Passion Green Tea**  
Vodka • Green Iced Tea  
Lemon • Passionfruit

**KPI Gin**  
Riparian Gin • Elderflower  
Liqueur • Rosemary  
Simple • Grapefruit • Lime  
Cucumber • Splash Soda

**The Burleigh Spritzer**  
Aperol • Peach Schnapps  
Peach Purée • Prosecco  
Soda

**Mezcal Mule**  
Mezcal • Passionfruit  
Lime Cordial • Ginger Beer

**Apple Smash**  
Spiced Rum • Butterscotch  
Schnapps • Apple Cider  
Brown Sugar & Cinnamon  
Rim

**Blueberry Mojito**  
Rum • Lime • Blueberry  
Purée • Mint • Soda

## CURATED CLASSICS \$15

**KPI  
Manhattan**  
Rye Whiskey  
Amaro Montenegro  
Burnt Orange & Angostura  
Bitters • Luxardo Cherry

**Mainly-Made  
Old Fashion**  
Blueberry Infused Bourbon  
Maine Maple Syrup  
Burnt Orange & Angostura  
Bitters • Luxardo Cherry

## WINE BY THE GLASS \$12

**White**  
Tomasi Pinot Grigio, ITA.  
Petit Balthazar Viognier Sauv. Blend, FRA.  
Thierry Deulannay Sauvignon Blanc, FRA.  
Harken Chardonnay, CA

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

**Rosé**  
Balthazar Rosé, FRA

**Red**  
Hayes Valley Cabernet Sauvignon, CA  
Black River Malbec, ARG.  
Underwood Pinot Noir, OR  
Sangre de Toro Tempranillo, ARG.  
Poggio Badiola Toscana, ITA.  
Charles & Charles Cab. Syrah Blend, WA