

The BURLEIGH

SNACKS

- HAND CUT FRENCH FRIES CHIPOTLE AIOLI \$6
CRISPY CHICKPEAS MOROCCAN SPICE BLEND \$4
SALT & VINEGAR CHICKEN WINGS BLEU CHEESE \$11
HUMMUS SEASONAL VEGETABLES, OLIVES, FRESHLY BAKED NAAN BREAD \$10

APPETIZERS

- SHRIMP & GRITS MAPLE SESAME BARBEQUE SAUCE \$14
MAINE MUSSELS SMOKED BACON, CREAM, BLEU CHEESE \$16
COD FRITTERS BLACK TRUFFLE, ROASTED GARLIC MAYO \$12
POUTINE DUCK CONFIT, FONTINA CHEESE, GRAVY, PORT SOAKED CHERRIES \$13
BEET CARPACCIO ARUGULA, BASIL PESTO, SMOKED TOMATO VINAIGRETTE, PINE NUTS,
GRILLED CIABATTA \$15

SALADS

ADD: CHICKEN \$8 | STEAK \$14 | SHRIMP \$12

GRILLED WEDGE SALAD

SWEET & SOUR GLAZED
LETTUCE, SMOKED BACON, BLEU
CHEESE, TOMATOES, HERB
DRESSING \$13

CLASSIC CAESAR

ROMAINE,
PARMIGIANO-REGGIANO,
ANCHOVY, GARLIC BREAD
CROUTON, CREAMY CAESAR
DRESSING \$12

FARM SALAD

DAILY PREPARATION FROM OUR
FRIENDS AT LAUGHING STOCK
FARM \$12

MAIN COURSE

BURLEIGH BURGER

PRIME BEEF PATTY, CHEDDAR CHEESE,
SMOKED BACON, LETTUCE, TOMATO,
ONION, PICKLES, HAND CUT FRIES \$13

SEARED MAINE DAYBOAT SCALLOPS

SAFFRON RISOTTO, RED PEPPER COULIS,
SHAVED ASPARAGUS, HERB OIL \$32

ROASTED STATLER CHICKEN BREAST

POTATOES, GRILLED CARROTS, BRAISED
CIPOLLINI ONION, LEMON-PEPPER BROWN
BUTTER SAUCE \$22

PORK CASSOULET

GRILLED PORK TENDERLOIN, NORTH
COUNTRY SAUSAGE, SMOKED BACON,
BEANS, SOUR CREAM \$25

CATCH OF THE DAY

DAILY PREPARATION FROM
THE GULF OF MAINE \$25

GRILLED HANGAR STEAK

MUSHROOM RAGOUT, CREAMY POTATOES
BROCCOLINI \$25

Some menu items may be served raw or undercooked or may contain undercooked foods. Consumption of this food may increase the risk of food borne illness. Please check with your physician if you have questions about consuming raw or undercooked foods.

Parties of 6 or more may be subject to a 20% gratuity