

**STARTERS**

ITALIAN Donut	House fried donut hole with powdered sugar.	sm 5   lg 8
MUFFIN	Changes Daily	3
SMOOTHIE PARFAIT	Strawberries, blueberries, yogurt, granola.	5

**BRUNCH DRINKS**

BYOB	Build Your Own Bloody	MP
BARTENDER'S BLOODY	Vodka & House Bloody Mix	6.5
BISCOTTI ICED COFFEE	Smirnoff Whipped, Amaretto Disaronno, Bailey's Irish Cream, Ice Coffee Whipped Cream	8
MANGO TANGO	Ice Pik vodka, watermelon, liqueur, mango, sour mix	8
MIMOSA	Sparkling wine & OJ	4.5
TWENTY 2 FRAISE	Twenty 2 vodka, Strawberry Puree, Grapefruit Juice, Champagne	8
SEASONAL SANGRIA	White or Red	7

**BENEDICTS**

CLASSIC	Country ham, poached eggs & Hollandaise. HF.	10
FARMERS	Grilled tomato, fresh spinach, sharp cheddar cheese, poached eggs, & hollandaise. HF.	12
CRAB & AVOCADO	Crab Cakes, avocado, poached eggs, & hollandaise. HF.	14

**BUILD AN OMELET**

BASIC CHEESE	Served with HF & toast	9
VEGGIES	Onion, mushroom, tomato, black olives, red & green bell pepper, jalapeno, spinach	1
MEATS	Bacon, sausage or ham	2
CHEESES	American, Bleu, Cheddar, Feta, Havarti, Pepper-Jack, Mozzarella/ Provolone blend, or Swiss	1

**BRUNCH**

FRENCH TOAST	Made with three slices of Challah, & sprinkled with powdered sugar.	8.5
CORNERED BEEF HASH, & EGGS	House made hash with poached eggs, hollandaise, HF & toast.	12
BISCUITS & GRAVY W/SCRAMBLE	Warm buttermilk biscuits smothered in sausage gravy with scrambled eggs.	11
SUNRISE BREAKFAST BURRITO	chorizo, sausage, ham, bacon, rice, onions & peppers, pepper-jack cheese, scrambled eggs, & mango salsa. Served with HF.	13
BUTTERMILK PANCAKE STACK	Add strawberries or Maine blueberries/3 or chocolate chips/1.25.	8
SMOKED SALMON AVOCADO TOAST	Grilled multi-grain, smashed avocado cream cheese, local poached eggs, & house seasoning.	13
BACON & SPINACH FRITTATA	Spinach, bacon, onions & garlic topped with heirloom cherry tomato relish.	12
TWO EGGS & MEAT	Choice of bacon, sausage or ham. Served with HF and toast.	8
SAUSAGE & GRAVY POUTINE	Home fries, mozzarella, sausage gravy and scrambled eggs.	10
THE AROOSTOOK	Slow cooked Maine potato stuffed with cheese sauce, bacon, avocado, Hollandaise, & a sunny side up egg.	10
BREAKFAST PANZANELLA	Toasted cinnamon sugar challah, strawberries, blueberries, peaches, vanilla yogurt, fresh mint.	9
BREWHOUSE BREAKFAST SANDWICH	Maple seasoned beef patty, smoked gouda, fried egg between two bacon & scallion pancakes. HF.	10
CAPRESE SALAD	Fresh mozzarella, heirloom cherry tomatoes, baby spinach, basil, balsamic reduction, topped with a fried egg.	11

**BRUNCH SIDES**

EGGS TO ORDER	1.5 ea
BACON, COUNTRY SAUSAGE OR HAM	3.5
CORNERED BEEF HASH	8
HOMEFRIES	3.5
SAUSAGE GRAVY	4
FRUIT CUP	3.5

**PUB FARE**

CAESAR SALAD	Chopped romaine lettuce with seasoned croutons, & shredded parmesan. Available with anchovies.	8
AVOCADO QUINOA SALAD	Tri-colored quinoa, avocado, spinach & bibb lettuce, heirloom cherry tomatoes, sliced almonds & avocado-lime yogurt dressing.	12
PAN-SEARED MAINE CRAB CAKE BLTA	Seared crab cake layered with bacon, lettuce, tomato, & avocado with a Louis sauce.	15
FRIED OR BLACKENED HADDOCK SANDWICH	Haddock Filet with side of regular or Cajun tartar.	13
PAN BLACKENED HADDOCK TACO	Made with shaved cabbage, avocado, pico de gallo, & serrano lime aioli.	12
TURKEY BLT	House Roasted Turkey breast, bacon, lettuce, tomato, & cranberry mayo on toasted wheat bread.	13
LOBSTER ROLL	Mayonnaise with leaf lettuce in a buttered, & toasted straight cut roll.	MP
VEGGIE SWEET POTATO BURGER	A homemade veggie burger made with pinto beans, sweet potato, roasted pumpkin seeds, oats, quinoa, & rice topped with avocado, pickled vegetables, & serrano aioli.	10.50
GRILLED TURKEY BURGER	Served with cheddar, & sliced avocado.	12
PUB BURGER*	Beer cheese, grilled smoked slab bacon, caramelized shallots, & our whole grain mustard.	13
CHEESEBURGER*	Our 100% all beef burger with choice of American, Cheddar, Swiss, Pepper-jack or Bleu.	11
HADDOCK FISH & CHIPS	Fried Atlantic haddock served with French fries, cole slaw, & tartar. Luncheon portion available.	13   16.50
FRIED SHRIMP DINNER	Served with FF, Cole Slaw & cocktail sauce.	17
PUB STEAK	8 oz Chateau cut with rosemary sweet potato fries, brown gravy and asparagus.	20

**PUB APPETIZERS**

FRIED CALAMARI	Golden fried calamari served with cherry pepper aioli.	10
BANG BANG SHRIMP	Fried baby shrimp tossed in sweet & spicy bang bang sauce and sesame seeds.	10
FRENCH ONION GRATINEE	Slow cooked caramelized onions in a rich Burgundy beef broth with croustades, & melted Swiss cheese.	6
NEW ENGLAND CLAM CHOWDER	A generous portion of our homemade creamy chowder.	7 9
CHICKEN WINGS	Tender bone-in wings. Choose from buffalo, bbq, Maine blueberry bbq or habanero wombat sauce.	11 18
CHICKEN TENDERS	Freshly breaded and fried. Choose from Buffalo, bbq, Maine Blueberry bbq, Sea Dog honey mustard or habanero wombat sauce.	10 18
FRIED PICKLE CHIPS	Served with cherry pepper aioli.	7

**PUB SIDES**

TAMARI GLAZED BRUSSELS SPROUTS	4
BASKET OF FRENCH FRIES	4
BASKET OF SWEET POTATO FRIES	5
BASKET OF HAND CUT ONION RINGS	5

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.