

MENU

Kitchen Favorites

BETTER EGGS

in house made deviled eggs
available in sets of 3 or 12 eggs

*Original Better-topped with sweet chili sauce &
chives three eggs 4.00, dozen eggs 14.00

Spicy Better- topped with spicy aioli
three eggs 4.00, dozen eggs 14.00

Deluxe Better- topped with caviar
three eggs 6.00, dozen eggs 20.00

Sample Better- Try all three above variations
three eggs 5.00, dozen eggs 17.00

CAPRESE SKEWERS

Fresh Mozzarella, Basil, Cherry Tomatoes

4 skewers 6.50/8 skewers 10.00

LOX PLATE

smoked salmon, lemon dill cream cheese, capers, red onions, tomatoes, cucumbers & a thin toasted egg bagel 14

CUCUMBER SANDWICHES

pumpernickel toast, lemon dill cream cheese & cucumbers- 3 small sandwiches 5.50

SALMON BITES

slices of cucumber topped with creamy lemon dill sauce, smoked salmon & capers 8.50

MUSHROOM BREAD PUDDING

pumpernickel bread baked with onions, mushrooms & cheese, topped with truffle oil, green onions & shredded parmesan

MR. C'S CAESAR SALAD

Homemade Dressing (Recipe passed on from one of our biggest inspirations!), Croutons & Shredded

Parmesan small 6.00 large 9.00

add anchovies 2.00

Boards

Need to totally UnWined?

*Total UnWined includes all three boards listed below
& 15% off any bottle of list wine- 45.00*

CHARCUTERIE BOARD

select cheeses, cured & dehydrated meats,
homemade Allagash beer mustard, marinated
tomatoes, greek olives, served with bread &
crackers 18.50

HUMMUS BOARD

homemade hummus with three toppings,
roasted pepper, garlic & pesto,
served with carrots soaked in orange juice &
coriander, zucchini with lemon & rosemary,
mushrooms with truffle oil & himalayan sea salt
& crackers 14.50

DESSERT BOARD

Chef's selection of an assortment of chocolates,
sweets, dehydrated fruits & other delicacies 14

Panninis

JERK CHICKEN

shredded chicken tossed in Chef Alyssa's awesome jerk sauce with white cheddar, cheese & onions, grilled on white rustic bread 9.00

TRIPLE CHEESE

cheese, cheese & more cheese melted together grilled on white rustic bread 8.50

add crispy prosciutto 2.00 add crispy duck prosciutto 4.00

CHORIZO PANINI

chorizo, fresh spinach, onions & monetary jack grilled on pumpernickel rustic bread 8.50

LONG GROVE PANINI

our house rosemary chicken salad, fresh avocado, onions 9.50

add crispy prosciutto 2.00 add crispy duck prosciutto 4.00

ITALIAN BEEF PANINI

sliced beef simmered in herbs & red wine, served with au jus & giardiniera

BARBECUE CHICKEN PANINI

homemade bbq sauce with a slight kick, red onions & cheddar 9.00

CAPRESE PANINI

fresh mozzarella, tomatoes, fresh basil, pesto & balsamic grilled on rustic white bread 8.50

Flatbreads

all flatbreads served on a 10" herbed crust

CAPRESE

fresh mozzarella & tomatoes on a pesto base topped with fresh basil & balsamic 13.00

PROSCIUTTO

sliced prosciutto & black mission figs on an alfredo base topped with parmesan & baby arugula 14.50

MUSHROOM

Cremini Mushrooms & Shredded parmesan on a light alfredo base, topped with spring onions, fresh arugula & Truffle Oil 14.00

SPICY BBQ CHICKEN

shredded chicken breast tossed in our homemade spicy bbq sauce, baked with cheese & onions 15.00

Dessert

SEASONAL CHEESECAKE SHOOTER

homemade layered cheesecake built in a port glass 5.00

CANNOLI

in house made sweet cream filling with orange zest stuffed into a large cannoli shell 6.00

DESSERT BOARD

Chef's selection of an assortment of chocolates, sweets, dehydrated fruits & other delicacies 16.50