

MK

KITCHEN

A P P E T I Z E R S

- Lobster Cones** / Chilled Maine Lobster, Crispy Flour Tuile, Chives, Lemon Mayonnaise, Tobiko Caviar -20
- Cheese Fondue** / (For Two) Swiss & Provolone, Grapes, Apples, Grilled House Made Focaccia Bread / *vgf.* -19
- Pan Roasted Mussels** / White Wine, Parsley, Lemon Zest, Fresh Garlic Butter & Grilled Focaccia Bread -16
- Blue Cheese Stuffed Baked Dates** / Greens, Bacon Crumbs, Toasted Peanut Brittle, Black Pepper Honey / *g.f.* -14
- Cheese Board** / Sheep's Manchego, Great Hill Blue, Pineland Smoked Cheddar, Walnuts, Grapes, Blueberry Jam, Crostini -19
- Herb Butter Braised Escargot** / Fresh Parsley & Roasted Garlic Butter, Baguette Crostini -17
- Caramelized Onion Tart** / House Crust, Local Goat Ricotta, Feta, Balsamic Vinaigrette, Baby Greens / *vgf.* + *g.f.* -16

S A L A D S

- Tonight's Soup** / Chef's Creation / *Vegan* + *g.f.* -14
- Gathered Greens** / Grapes, Aged Balsamic & Olive Oil Vinaigrette, Pineland Farm Feta, Toasted Almonds / *g.f.* -14
- MK Wedge** / Romaine Hearts, Cherry Tomatoes, Bacon Crumbs, Blue Cheese, Pickled Onion, Buttermilk Dressing / *g.f.* -15
- Braised Farm Beets** / Fern Hill Farm Fresh Goat Cheese, Candied Walnut Brittle, Beet Vinaigrette, Greens / *g.f.* -15
- Grilled Romaine Caesar** / Croutons, Shaved Parmesan, House Made Creamy Garlic Dressing / -15 (*Add Anchovy* + 2)

P A S T A S + G R A I N S

- Vegan Quinoa Bowl** / Broccoli, Spinach, Carrots, Green Beans, Fried Brussels, Dried Cranberries, Almonds / *g.f.* -15/26
- Hand Rolled Gnocchi** / House Pesto, Cream, Wilted Spinach, Broccoli, Toasted Almonds, Crumbled Feta / *vgf.* -17/28
- Rigatoni Bolognese** / Slow Braised Beef & Tomato Ragu, Smoked Bacon Breadcrumbs, Parmesan -17/28
- Handmade Ravioli** / Herb Ricotta Stuffing, San Marzano Tomato Sauce, Olives, Feta, Basil Oil / *vgf.* -16/28
- Gnocchi Mac + Cheese** / Cheddar Cream, Hand Made Ricotta Gnocchi, Bacon Breadcrumbs, Crispy Pork Belly -17/28
- Roasted Mushroom Risotto** / Roasted Local Mushrooms, Butter, Truffle Oil, Parmesan / *vgf.* + *g.f.* -16/28

E N T R E E S

- Almond Crusted Local Haddock** / Spinach Pistou Couscous, Olive Oil Roasted Vegetables, Citrus Caper Butter / -32
- Herb Grilled Faroe Island Salmon** / Steamed Basmati Rice, Mediterranean Salsa, Herb Vinaigrette, Fried Brussels / *g.f.* -35*
- Chicken Parmesan** / Breaded Chicken Breast, Spaghetti, San Marzano Tomato Sauce, Fresh Mozzarella, Basil Oil / -30
- Crispy Leg of Duck Confit** / Oven Roasted Sweet Potatoes, Blueberry Balsamic Sauce, Fried Brussels / *g.f.* -29
- Chicken Under a Brick** / Natural-Bone-in Breast, Whipped Potato, Olive Oil Roasted Vegetables, Lemon Vinaigrette / *g.f.* -29
- Slow Braised Boneless Beef Short Rib** / Horseradish Mashed Potato, Roasted Vegetables, Mushroom Sauce / *g.f.* -36
- Grilled Filet Mignon** /6oz./ Whipped Potato, Green Beans, Garlic-Blue Cheese Butter, Onion Jam, Steak Sauce / *g.f.* -39*
- MK Burger** / Pineland Farm Cheddar, Bacon Crumbs, Romaine, Pickled Onion, House Sauce, Grilled Bun, House Fries -22*

S I D E S (*each* -12)

- Fried Brussels Sprouts** /*g.f.* - **Whipped Potato** /*g.f.* - **Olive Oil Roasted Vegetables** /*g.f.* / **Green Beans** /*g.f.*

* The Department of Public Health advises that eating raw or undercooked meats, seafood and eggs poses a health risk
Allergy Warning: Our kitchen works with wheat, eggs, nuts, soy, shellfish and milk. Ask our staff for more information

BEVERAGE MENU

DRAFT BEER + CIDER 15 oz.

Allagash, White -8.00 (5.1%)
Bissell Brothers, Rotating Keg, Ask Server -9.50
Maine Beer Co. Lunch, American IPA -10 (7%)
Mast Landing, A Beer Named Duck, Pale Ale -9 (5.2%)
Nonesuch River, Red Ale -9.50 (5.2%)
Oxbow Brewing, Luppolo, Italian Style Pilsner -9 (5%).

BOTTLED + CANNED BEER, CIDER

Kit NA Brewing, American Blonde, Non Alcoholic -8.00
Shipyard, Export -6.00 (5.1%)
Coors, Light -4.50 (4.2%)
Geary's Ixnay, Gluten Removed Ale -5.25 (4.7%)
Sebago Brewing, Haze Fwd IPA -6.50
Carlson Orchards, Honey Crisp Hard Cider, -8.00 (4.5%)

SPARKLING WINE

Prosecco, Jeio, Veneto, Italy - 11
Sparkling Rose, Domaine Chandon, California - 12

WHITE WINE

Cabernet, Charles and Charles, Washington -12
Pinot Grigio, Dipinti, Vigneti Delle Dolomiti, Italy -9
Riesling, Dr. Thanisch, Kabinett, Germany-13
Chardonnay, Ferrari-Carano, California -12
Sauvignon Blanc, Blondeau, France -11

RED WINE

Pinot Noir, Borealis, Oregon -12
Malbec, Inkarri Organic Wine, Mendoza -10
Côtes Du Rhône, E. Guigal, France -14
Red Blend, Colosi Rosso, Italy -10

Alcohol Removed Pinot Noir, Leitz, 0.5%12

MK DRINKS

Blueberry Lemon Drop / Infused Blueberry Titos Vodka, Lemon, Simple, *Served Up* -15
Strawberry-Jalapeno Margarita / Infused Strawberry Hornitos Tequila, Jalapeño Simple, Cointreau, Lime, *Served on the Rocks* -13
MK French 75 / Barr Hill Gin, Basil Simple Syrup, Lemon Juice, Prosecco, *Served in a Champagne Flue with Lemon Twist* -13
Pomegranate Cosmopolitan / Pomegranate Vodka, Cranberry, Cointreau, Lime, *Served Up* -15
Pineapple Mojito / Pineapple Infused Bacardi, Muddled Mint, Simple Syrup, Splash Soda, *Served on the Rocks* -13
MK Old Fashioned / Makers Mark, Angostura Bitters, St. Elizabeth Allspice Dram, Raw Sugar, Orange, Cherry, *Served on the Rocks* -14
Mocha Martini / Godiva Chocolate Liquor, Espresso Vodka + MK Blend CBD Coffee, *Served up or on the rocks* -15
Dark & Stormy / Goslings, Fever-Tree Ginger Beer, Lime Wedge, *Served on the rocks* -14

NON - ALCOHOLIC

Island Mint, Muddled Mint, Simple Syrup, Pineapple Juice, Splash Soda, *Served on the Rocks* - 6.50
Basil Lemonade, Fresh Squeezed Lemon, House Basil Simple Syrup, Splash Soda, *Served on the Rocks* -6.50
Lime-berry, Cranberry, House Jalapeño Simple Syrup, Fresh Squeezed Lime, *Served on the Rocks* -6.50
Honey & Ginger, Fever-Tree Ginger Beer, Honey Simple Syrup, Fresh Squeezed Lemon, *Served in a Highball Glass, on the Rocks*-7.00

Cucumber Spritzer, Fever Tree Cucumber Tonic, Simple Syrup, Lime, *Served in a Wine Glass, on the Rocks-7.00*

Fever Tree, Ginger Soda or Cucumber Tonic -5

Coke, Diet Coke, Ginger Ale, Sprite, Iced Tea -3 / **Boylan**, Root Beer -4

Club Soda, Tonic Water -2

Pellegrino, Sparkling Water (500ml) -4 / **Panna**, Still Water (500 ml) -4

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