

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 / *Vgt.* -19
- Herb & Cheese Arancini** / Herb & Cheese Fried Risotto Balls, Tomato Basil Sauce, Parmesan - 17
- Caramelized Onion Tart** / House Crust, Local Goat Ricotta, Feta, Balsamic Vinaigrette, Baby Greens / *Vgt. + g.f.* -16
- Herb Butter Braised Escargot** / Fresh Parsley & Roasted Garlic Butter, Baguette Crostini -17
- Blue Cheese Stuffed Baked Dates** / Bacon Crumbs, Toasted Peanut Brittle, Spiced Honey -17
- Cheese Board** / Sheep Manchego, Great Hill Blue, Pineland Smoked Cheddar, Walnuts, Grapes, Blueberry Jam, Crostini -19

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, Apple, Bacon Crumbs, Blue Cheese, Pickled Onion, House Ranch 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, Sun Dried Tomatoes, Almonds / -15/26
- Autumn Gnocchi** / Sage Roasted Butternut Squash, Pepitas, Shaved Brussels, Crumbled Feta / *Vgt.* -17/28
- Rigatoni Bolognese** / Slow Braised Beef & Tomato Ragu, Smoked Bacon Breadcrumbs, Parmesan -17/28
- Handmade Ravioli** / Herb Ricotta Stuffing, Roasted Tomatoes, Vodka Cream Sauce, Parmesan / *Vgt.* -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 / *Vgt. + g.f.* - 16/28

E N T R E E S

- Almond Crusted Local Haddock** / Spinach Pistou Couscous, Olive Oil Roasted Vegetables, Citrus Caper Sauce - 34
- Herb Grilled Faroe Island Salmon** / Butternut Squash Risotto, Red Wine Gastrique, Fried Brussels -36*
- Chicken Parmesan** / Breaded Chicken Breast, Spaghetti, San Marzano Tomato Sauce, Fresh Mozzarella, Basil Oil / - 32
- Crispy Leg of Duck Confit** / Sweet Potato Puree, Blueberry Balsamic Sauce, Fried Brussels / -29
- Chicken Under a Brick** / Bone-in Breast, Roasted Fingerlings, Olive Oil Roasted Vegetables, Lemon Vinaigrette / *g.f.* -32
- Slow Braised Boneless Beef Short Rib** / Horseradish Mashed Potato, Roasted Vegetables, Mushroom Sauce / *g.f.* -38
- Spaghetti & Meatballs** / House Meatballs, Tomato Sauce, Basil Oil, Parmesan / - 29
- Grilled Filet Mignon** /6oz./ Whipped Potato, Grilled Broccolini, Garlic-Blue Cheese Butter, Onion Jam, Steak Sauce / *g.f.* -42*
- MK Burger** / Pineland Farm Cheddar, Bacon Crumbs, Romaine, Pickled Onion, House Sauce, Grilled Bun, House Fries -24*

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

- Fried Brussels Sprouts** / Whipped Potato / *g.f.* **Olive Oil Roasted Vegetables** / *g.f.* / **Herb Roasted Fingerlings** /
Grilled Broccolini with Lemon and Feta / *g.f.* /

BEER & COCKTAIL MENU

DRAFT BEER + CIDER 16 oz.

Allagash, White 9.00 (5.1%)

Bissell Brothers, Rotating Keg, Ask Server -10

Maine Beer Co. Lunch, American IPA -10 (7%)

Oxbow Brewing, Luppolo, Italian Style Pilsner -9 (5%).

Nonesuch River, Red Ale -9.50 (5.2%)

Mast Landing, A Beer Named Duck, Pale Ale -9 (5.2%)

BOTTLED + CANNED BEER, CIDER

Shipyard, Export -6.00 (5.1%)

Geary's Ixnay, Gluten Removed Ale -6.50 (4.7%)

Sebago Brewing, Haze Fwd IPA -7.00

Kit NA Brewing, American Blonde -7.00

Coors, Light -5.00 (4.2%)

Carlson Orchards, Honey Crisp Hard Cider -9.00 (4.5%)

MK DRINKS

Orchard Mimosa / Apple Cider, Prosecco, Cinnamon-Sugar Rim, *Served in a Champagne Flute -12*

Blueberry Lemon Refresher / Infused Blueberry Tito's Vodka, Lemon, Simple, *Served on the Rocks -15*

Golden Pineapple Daiquiri / Bacardi Superior Rum, Pineapple Juice, Lime Juice, Simple Syrup, *Served up -14*

Strawberry-Jalapeno Margarita / Infused Strawberry Hornitos Tequila, Jalapeño Simple, Cointreau, Lime, *Served on the Rocks -13*

Spiced Maple / Apple Cider, Lemon Juice, Maine Maple Syrup, Spiced Rum, *Served on the Rocks -14*

Pomegranate Cosmopolitan / Pomegranate Vodka, Cranberry, Cointreau, Lime, *Served Up -15*

Rosemary Gin Fizz / Barr Hill Gin, Lemon Juice, Rosemary Simple Syrup, Soda, *Served on the Rocks -14*

MK Old Fashioned / Makers Mark, Angostura Bitters, St. Elizabeth Allspice Dram, Raw Sugar, Orange, Cherry, *Served on the Rocks -14*

Mocha Martini / Godiva Chocolate Liqueur, 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*

MOCKTAILS / N / A BEER & WINE (Must be 21+ years of age)

Harvest White Sangria, NA Letiz Riesling, Pineapple Juice, Sprite, Muddled Fruit, Simple Syrup *Served on the Rocks in a Wine Glass - 13.00*

Rosemary Spritz, NA Ritual Gin Alternative, Lemon Juice, Rosemary Simple Syrup, Soda, *Served on the Rocks in a Wine Glass - 11.00*

NA Sparkling Riesling, Letiz, Alcohol Removed Wine -12

NA Pinot Noir, Leitz, Alcohol Removed Wine -12

Kit NA Brewing, American Blonde -7.00

NON - ALCOHOLIC

Autumn Apple Cider, Apple Cider, Lemon Juice, Maple Syrup, Fever Tree Ginger Beer, *Served on the Rocks - 8.00*

MK Basil Lemonade, Fresh Squeezed Lemon, House Basil Simple Syrup, Splash Soda, *Served on the Rocks -6.00*

Lime-berry, Cranberry, House Jalapeño Simple Syrup, Fresh Squeezed Lime, *Served on the Rocks -5.50*

Honey & Ginger, Fever-Tree Ginger Beer, Honey Simple Syrup, Fresh Squeezed Lemon, *Served on the Rocks-6.00*

Fever Tree, Cucumber Tonic or Ginger -4

Coke, Diet Coke, Ginger Ale, Sprite, Iced Tea -3

Boylan, Root Beer -4

Pellegrino, Sparkling Water (500ml) -5 / **Panna,** Still Water (500 ml) -5

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