

MONTSWEAG RESTAURANT

Appetizers

New England Clam Chowder
Cup 6 Bowl 9

Crock of French Onion Soup 9

***Maine Oysters**

Served on the 1/2 Shell with cocktail sauce & mignonette

4 ea. 1/2 Dozen 23 Dozen 46

Oyster's Rockefeller

Local Maine oysters on the half shell topped with spinach, green onion, garlic, parmesan, anise and breadcrumbs baked to perfection (5 per order) 22

Boneless Chicken Tenders

Your choice of Nashville Hot, Garlic-Parmesan, House made BBQ, Buffalo or Plain. Served with choice of Ranch or Bleu Cheese dressing 13

Garlic Bites

Lightly fried dough balls, tossed in garlic butter & parmesan, served with house made marinara 9

Spinach & Artichoke Dip

House made spinach and artichoke dip, served with fresh baked baguette 12

Sautéed Hard Cider Mussels

Fresh, local mussels sautéed in garlic, shallots, hard apple cider & bacon, finished with butter served with Naan bread 17

Poutine

Served with our house made demi glace, maine cheddar cheese curds and fresh scallions 9

Add Sweet Potato Fries +1

Onion Crisp Board

Our house made onion crisps served with a horseradish cream sauce for dipping 8

Fish Cakes

Seared Haddock & Salmon cakes with panko, bell peppers and onion finished with a red pepper aioli 14

Beet Root Hummus & Naan

Fresh roasted golden beet hummus served with warmed Naan bread, carrot & celery sticks 7

Flatbreads

Chicken, Spinach & Artichoke

Garlic butter, grilled chicken, spinach & artichoke dip and a three cheese blend. 14

Pepperoni

Marinara, cheese blend, pepperoni, caramelized onions 13

Apple & Arugula

Garlic butter, fresh apples, cranberries and goat cheese finished with crisp arugula and an aged balsamic drizzle 13

Butternut Squash & Bacon

Garlic butter, roasted butternut squash, applewood smoked bacon and goat cheese. Finished with crisp arugula and a maple balsamic drizzle 14

Reuben

Garlic Butter, braised corned beef, roasted golden beet kraut, and a mozzarella cheese blend finished with a Russian dressing drizzle 14

Gluten-free crust available 5

Sandwiches

***Montsweag Burger**

8oz brisket, short rib, and chuck blend beef, lettuce, tomato, onion on a brioche bun served with French fries 14

Cheddar/Bleu/Swiss/Goat 2 • Bacon 3

Haddock Sandwich

Fresh Atlantic haddock lightly fried, lettuce, tomato, served with French fries & tartar 14
Blackened or Grilled available

Chicken Sandwich

Fried, blackened or grilled with roasted garlic aioli, bacon, cheddar cheese, lettuce and tomato served with French fries 14

Vegetable Naan Sandwich

Beet root hummus, arugula, tomato, red onion, roasted peppers on warmed Naan bread, finished with an aged balsamic drizzle served with french fries. 11

Fish Cake Sandwich

Seared haddock & salmon fish cakes with lettuce and tomato finished with a red pepper aioli on a brioche bun. Served with french fries 14

The Reuben

House braised corned beef, roasted golden beet kraut, swiss cheese and russian dressing on thick cut marbled rye bread served with french fries 14

Gluten-free roll +3 /onion crisps+2/sweet potato fries +2/substitute demi-salad or veg +3

**Consumer Advisory: Raw or undercooked meat, poultry, fish or eggs may increase risk of foodborne illness.*

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Salads

Beets & Balsamic

Roasted golden beets pickled in balsamic, sliced apples with goat cheese crumbles, crisp arugula, toasted almonds and aged balsamic 11

Caesar Salad

Romaine lettuce, Caesar dressing, shaved Parmesan cheese, garlic croutons
Side 6 Entree 10

Farmer's Harvest Salad

Maple balsamic dressed baby spinach & arugula, roasted butternut squash, sliced red onion and goat cheese finished with toasted almonds 12

Field Greens & Balsamic

Fresh baby field greens with heirloom cherry tomatoes and cucumbers, thinly sliced red onion tossed in house made balsamic vinaigrette Side 4 Entree 8

Salad add-ons: Fish Cakes +14/ Chicken+6 /Haddock +9/ Steak +10/ Salmon +10

Kids

Grilled Cheese & Fries

Toasted white bread, cheddar cheese 8

Chicken Tenders & Fries

House-made tenders 8

Mac & Cheese

House-made, four cheese blend 7

Flatbread

with cheese & fresh marinara 8

Cheeseburger & Fries

Grilled Cheeseburger served with french fries 9



Entrees

Braised Pork Shank

"Osso Bucco" style house braised pork shank finished with demi glace and served with yukon gold mashed potatoes and seasonal vegetables 24

Country Fried Chicken

Buttermilk fried & de-boned chicken served with Yukon Gold mashed potatoes, seasonal vegetables, homemade gravy and cranberry sauce 20

Craft Beer Battered Fish & Chips

Fresh haddock, with a light & airy craft beer batter served with french fries and coleslaw 18

Roasted Root Vegetable Quinoa Bowl

Roasted butternut squash, golden beets, potato, carrots, dried cranberries and toasted almonds over tri-color quinoa finished with a maple balsamic drizzle 15

Grilled NY Strip

10oz NY Strip grilled to perfection served with Yukon gold mashed potatoes and seasonal vegetables. Finished with Truffle Butter 32

Seared Salmon

Seared Atlantic Salmon finished with a savory apple & brown butter chutney served over tri-colored quinoa and seasonal vegetables 25

Fried Chicken & Waffle

Buttermilk fried & de-boned chicken served with Belgian Waffle and Maine maple syrup 20

Baked Macaroni & Cheese

Applewood smoked bacon, shallots, garlic, cheddar jack cheese sauce, topped and baked with fresh tomato slices & ritz cracker crumbs 17

Traditional Baked Haddock

Fresh Atlantic Haddock topped with Ritz cracker crumbs and finished with a light sherry cream sauce served with yukon gold mashed potatoes and seasonal vegetables 24

Gluten-free pasta +4



Where The Locals Go!
#Montsweag

