

★ BROAD ARROW TAVERN ★

APPETIZERS

Shrimp Cocktail 18 gf

bloody mary cocktail sauce & little leaf farms greens

Spinach & Artichoke Dip 15

wood fired, served with house-made salt and vinegar kettle chips

House-Brined Jumbo Chicken Wings 16 gf

choice of buffalo or barbeque sauce, served with ranch or bleu cheese

Wood-Fired Maine Mussels 18

white wine, garlic butter, toasted baguette

Roasted Garlic Hummus 14

toasted pita bread, celery, carrots, Mediterranean olive oil

Parmesan Truffle Fries 12 gf

horseradish aioli, fresh rosemary

Crab Cakes 22

sweet peppers, corn salsa, spicy mayo

SOUPS & SALADS

Classic Caesar 15

gem lettuce, house-made caesar dressing, sourdough croutons, shaved parmesan reggiano

Harraseeket Salad 15 gf

little leaf farms greens, tomato, cucumber, pickled onion, corn salsa, goat cheese, white balsamic vinaigrette

New England Clam Chowder 13 Cup | 20 Bowl

applewood smoked bacon, maine potatoes, fresh thyme

Lobster Bisque 18 Cup | 28 Bowl gf

sherry, congac, tarragon, thyme, claw and knuckle meat

Salad Additions

Chicken 10

Salmon 20*

Blackened Haddock 16

WOOD-FIRED PIZZAS

Gluten Free Crust Available upon Request

Margherita Pizza 17

heirloom tomato, whole milk mozzarella, fresh basil, san marzano tomato sauce, parmesan

Pepperoni & Banana Pepper 19

San Marzano tomato sauce, mozzarella, hot honey, parmesan reggiano

The Lugnut 21

pepperoni, Italian sausage, smoked ham, bacon, mozzarella, parmesan

Spinach & Goat Cheese 21

basil pesto, arugula, balsamic, mozzarella, goat cheese, parmesan

Build Your Own Pizza | Cheese 14

pepperoni, italian sausage, smoked ham, applewood bacon, buffalo mozzarella, goat cheese, banana peppers, heirloom tomato, spinach | additions \$2 each

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

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MAINS

Reuben 19

house-braised corned beef, morse's sauerkraut, swiss, marble rye, french fries

Brick Oven Mac & Cheese 22

smoked gouda, cheddar, parmesan reggiano

add Maine lobster *Market Price*

Fish & Chips

32 full | 19 half

fries, coleslaw, cornichon tartar sauce

Tavern Fried Chicken Sandwich 18

soy and garlic marinated fried chicken breast with pickles, slaw and spicy mayo, french fries

Falafel Pita 16

tzatziki, lettuce, tomato, cucumber, pickled onion, french fries

Haddock Sandwich 24

blackened or beer battered, lettuce, tomato, tartar, coleslaw, french fries

Spice Marinated Chicken Breast 24 gf

jasmine rice, grilled asparagus, tzatziki sauce

Tavern Cottage Pie 28 gf

pineland farms beef, roasted seasonal vegetables, beef stock reduction, whipped potatoes

Blackened Salmon* 32 gf

roasted broccolini, dirty rice, corn salsa

Bistro Steak Frites* 38 gf

parmesan truffle fries, horseradish aioli, arugula salad

Maine Lobster Roll 40

classic with bibb lettuce and mayo or warmed with drawn butter, served with fries and coleslaw

Broad Arrow Burger* 23

pineland farms beef, cooper american, bacon jam, house pickles, lettuce, tomato, crispy onions, french fries

Build Your Own Burger*

Single 15 | Double 21

pineland farms beef, cheddar, swiss, or american, choice of lettuce, tomato, onion, pickle included, served with french fries

Add bacon \$3

OUR COMMITMENT TO LOCAL

At Broad Arrow Tavern, we proudly partner with local farms and purveyors to bring the freshest ingredients to your table. By sourcing from trusted producers in Maine and the surrounding region, we ensure that every dish reflects the best of what our community has to offer. From farm-fresh vegetables to artisanal meats and seafood, we are dedicated to supporting local whenever possible, creating a menu that honors both the land and its people.

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