BROAD ARROW TAVERN

APPETIZERS

Shrimp Cocktail 18
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
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
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
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
sherry, congac, tarragon, thyme,
claw and knuckle meat

Salad Additions
Chicken 10
Salmon 20
Blackened Haddock 16

WOOD-FIRED PIZZAS

Margherita Pizza 17
heirloom tomato, whole milk mozzarella, fresh basil, san marzano tomato sauce, parmesan

Pepperoni & Banana Pepper 18
San Marzano tomato sauce, mozzarella, parmesan

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 13
pepperoni, italian sausage, smoked ham, applewood bacon, fresh mozzarella, goat cheese,
banana peppers, heirloom tomato, spinach | additions 2 each

Kids Pizza 11
choice of cheese or pepperoni

**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

Brick Oven Mac & Cheese 22
smoked gouda, cheddar, parmesan reggiano

Fish & Chips 30
fries, coleslaw, cornichon tartar sauce

Tavern Fried Chicken Sandwich 18
soy and garlic marinated fried chicken breast with pickles, slaw and spicy mayo

Falafel Pita 16
tzatziki, lettuce, tomato, cucumber, pickled onion

Haddock Sandwich 24
blackened or beer battered, lettuce, tomato, tartar, coleslaw

Build Your Own Burger
Single 15 | Double 21
pineland farms beef, cheddar, swiss, or american

Tavern Cottage Pie 28
pineland farms beef, roasted seasonal vegetables, beef stock reduction, whipped potatoes

Blackened Salmon 32
roasted broccolini, dirty rice, corn salsa

Bistro Steak Frites 38
parmesan truffle fries, horseradish aioli, arugula salad

Maine Lobster Roll 40
classic with shaved 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

Spice Marinated Chicken Breast 24
jasmine rice, grilled asparagus, tzatziki sauce

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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