



## STARTERS

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### **Bread Service 9**

Whipped Butter & Pimento Cheese,  
 Crackers & Fresh Bread, Pickled Things (V)

### **Seared Tuna 18**

Sesame Seed Crusted  
 Red Cabbage Slaw, Sriracha Aioli (GF, DF)

### **Sticky Shrimp 14**

Battered Fried Shrimp,  
 Sticky Tavern Sauce

### **Burrata Agrodolce 12**

Bell Pepper Agrodolce,  
 Toast Points, Balsamic Glaze (V,GF)

## — Tavern Favorites —

### **Tavern Tenders 15**

Beer Battered Fresh Tenders

### **M.T. Wings 15**

Eight Wings Choice of Sauce

### **Loaded Tots 13**

Beer Cheese, Grilled Corn, Onions,  
 Peppers, Scallions & Jalapenos (V)

#### **Wing Sauces**

Buffalo, Teriyaki, Sweet Chili, Dry Rub, BBQ, Tangy Gold BBQ  
 Extra Sauce .50 ea.

Add Bacon 3

## SOUP & SALAD

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### **N.E. Clam Chowder**

Cup 8 Bowl 12

### **House Salad 10**

Little Leaf Greens, Craisins,  
 Tomato, Cucumber, Red  
 Onion, Carrot (GF, V, VG)

### **Caesar Salad 11**

Romaine, Garlic Croutons,  
 Parmesan Crisp  
 House Dressing, Add Anchovy 1

### **Tavern Salad 13**

Little Leaf Farms Lettuce, Roasted Beets, Crumbled Chèvre, Toasted Pistachios, Cucumber,  
 Pickled Red Onion, Carrots, Citrus Vinaigrette (GF,V)

#### **Salad Adds**

Grilled Chicken 9 Shrimp 11 Salmon 12 Tenderloin Tips 12

## GRILLED FLATREAD

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### **Pesto 15**

Pesto, Mozzarella Cheese Blend,  
 Tomato, Balsamic Reduction (V)

### **Arugula & Fig 16**

Toasted Pine Nuts,  
 Onions, Fig Jam,  
 Shaved Parmesan,  
 Balsamic (V)

### **BBQ Chicken 15**

BBQ Sauce, Cheddar, Fried Chicken,  
 Red Onion, Ranch

### **Cheese 13**

Red Sauce, Mozzarella Cheese Blend (V)  
 Add Pepperoni 2

### **Meaty 16**

Red Sauce, Mozzarella Cheese Blend  
 Bacon, Pepperoni, Ham

DF: Dairy Free GF: Gluten Free V: Vegetarian VG: Vegan

Please limit split checks to 4/party.....Split Plate fee \$6 .....20% gratuity added to parties of 7 or more





## ENTREE

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### **Fish and Chips 25**

Casco Bay Haddock, Coleslaw  
Tartar Sauce, French Fries

### **Vegetable Risotto 21**

Garlic, Shallot, Fresh Herbs  
Roasted Vegetables (V)

### **Steak Tips\* 33**

Teriyaki Marinated, Garlic Mashed Potato,  
Seasonal Vegetable, Grilled Pineapple Salsa

### **Maine Crab Cakes 31**

House Made Maine Crab Cakes,  
Old Bay Aioli, Fingerling Potatoes,  
Arugula Salad, Citrus Vinaigrette

### **Grilled 10oz Statler Chicken 24**

Garlic & Herb Marinated, Maple Mustard Cream  
Garlic Mashed, Seasonal Vegetable (GF)

### **Braised Short Rib 33**

Garlic Mashed, Pan Gravy,  
Seasonal Vegetable, Fried Leeks

### **Blackened Salmon 29**

Pan Blackened, Citrus Risotto,  
Seasonal Vegetable, Lemon Caper Remoulade (GF)

### **Steak Frites\* 45**

Grilled New York Sirloin, Seasonal Vegetable,  
Roasted Garlic Aioli, Chimichurri,  
Parmesan Truffle Fries (GF)

### **Three Cheese Macaroni & Cheese 15**

House Made Cheese Sauce, Cavatappi Pasta, Cracker Crumb

#### **Mac Adds**

Grilled Chicken 9, Shrimp 11, Short Rib 10, Buffalo Tenders 9

## SANDWICHES

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*Sandwiches Served with French Fries & House Pickles*

### **Millbrook Burger\* 18**

6oz. Local Pineland Farms Ground Steak,  
Lettuce, Tomato, Onion, Cheddar, Tavern Sauce  
Add Bacon 3

### **Pesto Chicken Sandwich 15**

Grilled Chicken, Pesto Sauce,  
Provolone Cheese,  
Tomato Jam, Balsamic Drizzle

### **Country Club 14**

Roasted Turkey, Ham, Bacon, Swiss, LTO,  
Chive Aioli, Toasted Wheatberry Bread

### **Haddock Sandwich 13**

Casco Bay Haddock,  
Coleslaw, Tartar Sauce

### **Maine Lobster Roll *MKT***

House Made Lobster Salad, Brioche Hoagie Roll,  
Lettuce & Tomato

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\* This food is or may be served raw or undercooked or may contain raw or undercooked foods. Consumption of this food may increase the risk of food-borne illness. Please check with your physician if you have any questions about consuming raw or undercooked foods.

