



Please order AT THE BAR or from your table's QR code

****All to-go food items +\$1 each****

Our kitchen is **VERY SMALL**. Items come out as they are ready, not always all together. Thank you for your patience and understanding!

(GF) = Items can be made gluten free if requested

All items are vegetarian
(V) = Items can be made vegan if requested

Appetizers, Salads and Bowls

A Snack \$3

Goldfish or Chex mix!

Tomato Basil Soup (V, GF) \$6

House-made, served with crackers.

Greek Salad (V, GF) \$12

Mixed greens, cucumbers, red onion, tomatoes, Kalamata olives, and feta, tossed in our Greek dressing.

Spring Salad (V, GF) \$12

Mixed greens, diced apples, gorgonzola, and candied pecans, tossed in our champagne vinaigrette dressing.

The Taco Salad (V) \$13

Black pepper infused greens, black beans, mexican cheeses, bell peppers, onion, tomatoes, tortilla chippers, topped with vegetarian chorizo and our house-made crema.

Harmony Bowl (V, GF) \$13

Quinoa, mixed greens, chickpeas, cucumbers, bell peppers, red onion, avocado topped with pumpkin seeds, dried cranberries, and our tahini dressing.

Blue Hen Bowl (GF) \$13

Quinoa, mixed greens, chickpeas, cucumber, red onion, tomatoes, blueberries topped with crumbled feta, candied pecans, and blueberry-balsamic vinaigrette.

Tzatziki and Hummus (GF) \$14

Hummus drizzled with olive oil, tzatziki, stuffed grape leaves, fresh sliced veggies, and warm pita and kalamata olives.

Cheese Plate (GF) \$14

A selection of three cheeses, artisanal crackers, fresh fruit, hot pepper jam, mustard and candied pecans.

Bavarian Pretzels \$15

Five lightly salted pretzel sticks served with cheese sauce and hot honey mustard using local Ft. Casimir honey.

Nachos (GF) \$14

Corn tortilla chips, Mexican melting cheeses, black beans, salsa, house-made lime crema, cotija, and pickled jalapenos.

Add avocado +\$2

Add pulled pork +\$3

Add chorizo +\$3

Spicy 4-cheese Mac** \$14

Cavatappi noodles in a spicy chipolte four cheese sauce, vegetarian chorizo topped with toasted breadcrumbs. Yum Yum!

**item is baked and requires a longer cook time

Desserts - \$7

Classic Carrot Cake

Pistachio Ricotta Cake
served with Luxardo cherries

Chocolate Lava Cake
topped with ice cream and caramel!

ALL SANDWICHES ARE SERVED WITH KETTLE CHIPS

Add a 4oz tomato soup dunker for \$1.

Don't want chips? Sub them out for \$2 for tomato soup or fruit or side salad

Classic Grilled Cheese (V) \$12

A blend of cheddar and swiss served on crisp Le Bus sourdough.

Like it spicy? Add pickled jalapenos!

The Burger (V) \$14

An Impossible burger patty, served on a brioche bun with a parmesan crisp, red onion, mixed greens and black pepper aioli.

Pulled-Oat "Pork" Sandwich (V) \$13

Pulled oat pork, house-made slaw infused with habanero, mango, and cilantro topped with red onion, Sweet Baby Rays bbq sauce and vegan mayo served on vegan brioche.

The Bru-Burger (V) \$15

An Impossible burger patty topped with cheddar, served on a brioche bun with onion, ketchup, black pepper aioli, pickles, mango-habanero slaw, parm whispers...shh.

Merc Melt (V) \$13

Vegetarian pastrami, Swiss cheese, kraut, and house-made Russian dressing served on crisp Le Bus sourdough.

The Gyro \$13

Thin-sliced vegetarian gyro meat, tzatziki, cucumbers, feta, tomatoes, red onion, mixed greens, wrapped in pita.

***** Check up at the bar for weekly specials*****



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Wed - Fri
Happy Hour:
3pm-6pm
Small bites &
drink specials!

COCKTAILS

Espresso Martini	\$12
Espresso, vanilla vodka, Kahlua, served up.	
The Old Fashioned	\$12
Bourbon, simple syrup, Angostura bitters, and a Luxardo cherry served over a big cube.	
Our Corpse Reviver #2	\$12
Gin, Italicus bergamot liqueur, orange liqueur, lemon, absinthe, served up.	
Merc-urita	\$12
Blanco Tequila, passionfruit, habanero infused simple, fresh lime juice, orange liqueur, chili lime salted rim.	
Hummingbird Sour	\$12
Aged rum, lemon, lime, Angostura bitters, orgeat, served over a big cube.	
The Paper Plane	\$12
Bourbon, Aperol, Amaro Nonino, lemon. A refreshing drink for the patio!	
The French 75	\$12
Gin, lemon, simple, topped with prosecco!	
Fresh Squeezed Mimosa	\$9
Fresh Squeezed OJ or Grapefruit	
Bloody Mary	\$9
House-made mix with a chili lime salt rim.	
Nao Trinidad	\$11
Rinomato Bitter Scuro, Fresh Squeezed OJ, Prosecco. A perfect breakfast cocktail!!!	
Plum Alley Mule	\$11
Tito's Vodka, St. George Spiced Apple Liqueur, fresh lemon, ginger beer, YUM!	
The Irish Coffee	\$10
Jameson Irish whiskey, hot coffee, whipped cream, sugar. Sure to warm you up!	

WINE

Glass/Bottle	\$9/\$30
Pinot Noir	Chardonnay
Cabernet	Sauvignon Blanc
Rose	Pinot Grigio
	Prosecco

BEER/CIDER*

Rotating Local IPA (usually hazy)	\$7
Nice and hoppy, sometimes juicy - 16oz can	
Rotating Local Lager	\$7
Crisp and refreshing - 16oz can	
Allagash White	\$7
Belgian Wheat Ale - 16oz can	
Warsteiner	\$5
German Pilsener - 12oz can	
Samuel Smith's Nut Brown	\$5
Nut Brown Ale - 12oz bottle	
Guinness	\$6
Nitro Stout - 14.9oz can	
Paulaner Grapefruit Radler	\$6
Perfect for summer! - 16.9oz can	
Hard Seltzer	\$5
Topochico, High Noon, Stateside - 12oz can	
Long Drink	\$6
Carbonated Finnish citrus gin drink - 12oz can	
Samuel Smith's Cider	\$6
Sparkling Pear Cider - 12oz bottle	

Non-Alcoholic

*Sorry, no refills on juice or soda.

Fresh Squeezed Juice	\$4	Iced tea	\$3
Orange Juice, Grapefruit Juice		Iced tea w/one refill (for here only) \$4	
Hoppy Refresher	\$5	Sodas (sorry, no refills)	\$3
Citrusy, hoppy, carbonated beverage (0% abv)		Coke, Diet Coke, Sprite, Ginger Beer	
Juices (sorry, no refills)	\$3		
Apple, Cranberry, Lemonade, Pineapple			

Little Goat Coffee Roasters

Flavor adds +.50: vanilla, lavender, caramel, hazelnut, peppermint, mocha, sugar-free vanilla

Milk: whole, skim, oat +.50

	<u>Small/Large</u>		<u>Small/Large</u>
Drip Coffee for here (12oz, no refill)	\$3	Chai Latte	\$5.5/\$6.5
Drip Coffee for here (w/one refill)	\$4	Tazo chai steamed with milk, yum!	
Iced Coffee (16oz)	\$3/\$4	The Dirty Chai	\$6.5/\$7.5
A shot in the dark	\$5/\$6	A chai latte with a shot of espresso!	
Espresso	\$3	La La Land	\$5.5/\$6.5
Cappuccino (8oz)	\$4	A wonderfully delicate oat milk latte with lavender and vanilla to carry you through.	
Latte	\$5/\$6	Christmas in a cup	\$5.5/\$6.5
Steamed & frothed milk with espresso		Yummy peppermint/mocha latte.	
		Canadian Cobbler	\$5.5/\$6.5
		A tasty maple blueberry latte	
		The Salty Bee	\$5.5/\$6.5
		Local honey latte lifted by sea salt, delish!!!	