

Millbrook Tavern

For Reservations & Take-Out ~ 207.824.2175 x2

LUNCH

APPETIZERS

~Tavern Tenders~

Fresh Tenders & Beer Batter ~ choice of sauce 14
Buffalo, House Dry Rub, Garlic Teriyaki,
Sweet Chili, Carolina Sweet & Tangy BBQ, BBQ

~Hand Cut Fries~

Twice Cooked Hand Cut Russet Potatoes
Traditional 6
Bacon, Buffalo, Blue Cheese Loaded 10

~Nachos~

Corn chips, Monterey Jack Cheese
Corn, Black Beans
Tomatoes, Onions, Peppers, Jalapenos 15

~Jumbo Chicken Wings~

Six wings 11 or Twelve wings 18 ~ choice of sauce

~Margherita Flatbread~

Garlic Oil, Roasted Tomato, Fresh Mozzarella
Balsamic Reduction ~ 14

~Sticky Shrimp~

Fried Shrimp, Scallions, Sticky Tavern Sauce 12

SOUP & SALAD

~Gazpacho~ Crock 9

~Corn Chowder~ Cup 6 Crock 9

~House Salad~

Lettuce Mix, Onion, Cucumber, Tomato, Carrot 10

~Caesar Salad~

Chopped Romaine, Herbed Crouton, Shaved Cheese 10

~Fig & Goat Cheese Salad~

Local Lettuce Mix, Sliced Radish, Asparagus Tips,
Red Onion, Pecan, Chopped Fig, Goat Cheese,
House Vinaigrette 15

~Berg & Blue~

Iceberg, Crumbled Bacon, Tomato,
Red Onion, Blue Cheese Crumbles,
Balsamic Reduction, O&V 12

Salad Additions:

4oz Beef Patty 6, Grilled chicken 6, Grilled Shrimp 8, Lobster MKT

SANDWICHES

All Sandwiches served with Lay's Chips...add \$2 for Hand Cut Fries or Dill Potato Salad

~Par 4 Burger~

Tavern Style ~ Bacon, American Cheese, Lettuce,
Tomato, Pickled Onion, Pickles, Tavern Sauce
4oz Patty **Single 11 Double 15**

~Steak & Cheese~

Grilled seasoned shaved steak, Cheese,
Grilled Onions & Mushrooms, Baguette 13

Traditional ~ Cheese, Lettuce, Tomato, Onion, Pickle
4oz Patty **Single 9 Double 13**

Cheese: Cheddar, American, Swiss, Blue ~ Add Bacon 2

~Tzatziki Pocket~

Deconstructed

Chicken OR Vegetarian

Grilled Marinated Chicken, Feta Cheese,
Diced Onion, Cucumber & Tomato,
House Tzatziki 12
Extra-Veg Vegetarian 9

~Pork Belly Baguette~

Seared Pork belly, Carrots, Onion, Cucumber,
Micro Greens, Lettuce, Chipotle/Lime Aioli 15

~Country Club~

North Country Smoked Turkey, Bacon, Swiss,
LTO, Mayo, Toasted Wheatberry ~12

~Hot Pastrami~

Grilled Pastrami, Swiss Cheese, Grilled Onion,
House Pickles, Dijonnaise, Marble Rye 14

~Lobster Roll~

Traditional with Lemon & Butter on
NE Potato Roll MKT
Made Fresh ~ While Supplies Last

~Chicken Caesar Wrap~

Grilled Chicken, Romaine 12

*NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

MILLBROOK TAVERN

Taps & Apps

Served 3-5pm

Draft Beer Specials

<i>Sam Adams Seasonal</i>	<i>4</i>	<i>Sierra Nevada Pale Ale</i>	<i>4</i>
<i>Allagash White</i>	<i>4</i>	<i>Dogfishhead Sea Quench Sour</i>	<i>4</i>
<i>Sebago Pressed for Time</i>	<i>4</i>	<i>Bud Light</i>	<i>3</i>
<i>Sebago Simmer Down</i>	<i>4</i>	<i>Bethel Inn Back 9 Pils</i>	<i>4</i>

Food Specials

Tavern Tenders

Side of veggie sticks and blue cheese dressing ~ 9

Millbrook Wings

Six Wings side of veggie sticks & blue cheese ~ 8

Served with choice of Buffalo, Ginger Teriyaki, Carolina Gold (sweet & Tangy BBQ)

Sweet Chili, BBQ or House Dry Rub ...

Spicy Onion Rings

Franks Soaked Red Onion Shaved Thin & Fried Served with Ranch ~ 7

Nachos

Cheddar & Monterey Jack cheese, chopped veggies, jalapenos

Served with salsa & sour cream ~ 10

Tavern Burger*

4oz. Patty Lettuce, Tomato, Onion, American Cheese., Tavern Sauce ~ 10

Pesto Flatbread

Basil Pesto, Mozzarella, Tomato, Balsamic ~ 10

House Salad

Mixed Greens, Tomato, Cucumber, Onion, Carrot ~ 10

Additional Deals

House Wine ~ 5 Cabernet, Merlot, Chardonnay, Pinot Grigio

High Noon ~ 4 All Flavors

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MILLBROOK TAVERN

DINNER

~ STARTERS ~

Irish Mussels

Garlic, Shallot, Butter, Cream, Bread 15

Tavern Tenders

Fresh Tenders & Beer Batter

Choice of sauce 14 ~ .50/extra sauce

Buffalo, House Dry Rub, Garlic Teriyaki,

Sweet Chili, BBQ, Carolina BBQ

Jumbo Chicken Wings

Six wings 12

Twelve wings 19 *Choice of sauce*

Scallops Wrapped in Bacon

Maple Cream Drizzle 16

Cheese Board

Trio of Artisan Cheeses, Fig Jam,

Local Honey Comb 16

Sticky Shrimp

Fried Shrimp, Scallions, Sticky Sauce 16

Nachos

*Corn chips, Monterey Jack Cheese, Corn,
Black Beans, Tomatoes, Onions, Peppers,
Jalapenos, Green onion 15*

Margherita Flatbread

*Garlic Oil, Roasted Tomato, Micro Basil
Fresh Mozzarella, Balsamic Reduction 14*

Pork Belly Lettuce Cups

Hoisin, Radish, Carrot, Sesame 15

Whipped Ricotta Toast

Whipped Ricotta, Caramelized Peaches, Oil 14

~ ENTREE ~

FISH & CHIPS

*Fried (or baked) Haddock, Coleslaw, Lemon, Fries,
Tartar Sauce ~ 24*

BRAISED SHORT RIB

Red Wine Braised, Au Jus,

Chive Mashed Potato, Dinner Veg ~ 29

CHICKEN MILANASE

*Crispy Chicken Breast, Feta Cheese, Roasted Tomatoes, Shallots,
Greens, Vinaigrette ~ 21*

STEAK FRITES*

*10oz Tavern Cut, Hand Cut Fries, Dinner Veg
Chimichurri Sauce ~ 30*

8oz GRILLED FILET*

Béarnaise, Chive Mashed & Dinner Veg ~ 40

GRILLED STUFFED PORK CHOP*

*Grilled Chop, Leek, Onion, Sage, Pecan Stuffed
Chive Mashed &, Dinner Veg ~ 31*

SHRIMP & PORK BELLY JAMBALAYA

*Seared Shrimp & Pork Belly, Celery, Garlic, Bell Pepper,
Tomato, Scallion, Chili Oil, Pickled Red Onion over Rice ~ 29*

HOUSE GNOCCHI

*English Peas, Asparagus Tips, Chopped Tomato
Light Cream Sauce, Grated Parmesan, Fresh Chives ~ 24*

MANDARIN SOY GLAZED SALMON*

Seared Salmon, Mandarin Segments, Rice, Dinner Veg ~ 28

EGGPLANT LASAGNA

*Seared Eggplant, Caramelized Onion, Spinach
Whipped Ricotta, Mozzarella, Red Sauce ~ 19*

FRESH MAINE LOBSTER

*Steamed 1¼lb Maine Lobster, Veg of the day, Coleslaw,
Mashed Drawn Butter ~ MKT*

BURGERS & SANDWICHES

*All served with Lay's Chips
Hand Cut Fries, Red Skin Dill Potato Salad ~ add \$2*

~ Par 4 Burger* ~

Tavern Style ~ Bacon, American Cheese, Lettuce,
Tomato, Pickled Onion, Pickles, Tavern Sauce
4oz Patty **Single 11 Double 15**

Traditional ~ Cheese, Lettuce, Tomato, Onion, Pickle
4oz Patty **Single 9 Double 13**
Cheese: Cheddar, American, Swiss, Blue ~ Add Bacon 2

~ Carolina Crispy Chicken Sandwich* ~

Boneless Skinless Chicken, Carolina BBQ Sauce, Bacon
Cheddar Cheese, Lettuce Tomato House Pickle 15

~ Pork Belly Baguette ~

Seared Pork belly, Carrots, Onion, Cucumber, Micro Greens,
Lettuce, Chipotle/Lime Aioli 15

~ Lobster Roll ~

Traditional with Lemon & Butter, NE Potato Roll MKT
Made Fresh ~ While Supplies Last

SOUP & SALAD

~ Gazpacho ~ Crock 9

~ Corn Chowder ~ Cup 6 Crock 9

~ House Salad ~

Lettuce Mix, Onion, Cucumber, Tomato, Carrot 10

~ Caesar Salad ~

Chopped Romaine, Herbed Crouton, Shaved Cheese 10

Dressings:

House (Vinaigrette), Balsamic, Blue Cheese, Ranch, Caesar, Honey Mustard

~ Fig & Goat Cheese Salad ~

Local Lettuce Mix, Sliced Radish, Asparagus Tips,
Red Onion, Pecan, Chopped Fig, Goat Cheese,
House Vinaigrette 15

~ Berg & Blue ~

Iceberg, Crumbled Bacon, Tomato,
Red Onion, Blue Cheese Crumbles,
Balsamic Reduction, O&V 12

Add - 4oz Beef Patty 6, Grilled Chicken 6, Shrimp 8, Salmon 12, Lobster Salad MKT

~ PIZZA ~

Classic Cheese ~ (12") 15

Gluten Free (cauliflower crust) ~ (12") 18

Vegetables \$1ea

Red Onion, Peppers, Olives, Mushrooms, Tomatoes, Jalapeno

Meats \$2ea

Pepperoni, Bacon, Sausage, Chicken

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Due to system limitations....maximum number to split checks is 4...thank you!