




# LUNCH

# C<sup>2</sup> CONGRESS SQUARED Restaurant & Bar



## appetizers

- MAINE CLAM CHOWDER** 9  
with oyster crackers
- OLD FASHIONED TOMATO SOUP**  8  
heirloom tomato, micro basil
- C<sup>2</sup> CHICKEN WINGS** 12  
celery, carrot, bleu cheese
- THREE CHEESE BOARD** 18  
honeycomb, sliced baguette
- SAUTEED GULF SHRIMP**  15  
arugula, garlic, avocado, lemon
- PARMESAN FRIES** 5  
parmigiano-reggiano, herbs

## salads

- MICRO CHOPPED GRILLED CHICKEN SALAD**  16  
chopped romaine, kale, broccoli, beets with bacon, chicken & avocado with Italian dressing
- CAESAR SALAD** 12  
parmesan, peppers, cherry tomato, white anchovy, croutons  
add: chicken +5 shrimp +7 salmon +11
- COBB SALAD** 14  
organic egg, blue cheese, bacon, cherry tomato, blueberries, avocado  
add: chicken +5 shrimp +7 salmon +11

## mains

- served with choice of fries, chips, salad or grapes*
- MARKET VEGETABLE WRAP**  12  
arugula, asparagus, cherry tomato, hummus, cottage cheese
- TUNA MELT** 11  
Ciabatta, swiss cheese, pickles, tomato, Artisan greens, sprouts
- HAM & BAGUETTE SANDWICH** 12  
North Country ham, Dijon aioli, Brussels, Maine apples, Pineland farm cheddar, farm greens
- ALL NATURAL TURKEY BLT**  14  
bacon, lemon mustard aioli, lettuce, tomato, toasted wheat bread
- SHRIMP TACOS** 14  
pico de gallo, guacamole, queso fresco, flour tortilla, cilantro slaw
- BEER-BATTERED HADDOCK** 16  
local haddock, house fries, coleslaw, dill tartar
- C<sup>2</sup> SIRLOIN BURGER** 16  
pickles, Pineland Farms cheddar, bacon jam, greens, house fries

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. PLEASE NOTE THAT NOT ALL INGREDIENTS ARE LISTED.

\* These items are served raw or may be cooked to order. The Board of Health suggests that raw or undercooked meats or seafood may increase your risk of food borne illnesses, especially if you have certain medical conditions.