

# CONGRESS SQUARE D

dinner

## S O U P S & S A L A D S

### MAINE CLAM CHOWDER

north country bacon, maine potatoes 10

### SOUP of the DAY

ask your server what's cooking today 8

### SEASONAL SALAD

check with your server for our daily salad 12

### KALE CAESAR

chopped romaine, baby kale, crisp vegetables,  
parmigiano-reggiano, white anchovy 10

### COBB SALAD

organic egg, blue cheese, north country bacon  
cherry tomato, green onion, avocado 12

### BEET & NUT BOWL

goat cheese, pistachios, almonds, parsnips,  
carrot, honey-nut vinaigrette 13

### LOBSTER SALAD

lemon puree, butternut squash, pepitas,  
lemon dressing 19

## P U B G R U B

### SPICY CHICKEN WINGS

celery, carrot, bleu cheese 12

### PARM & HERB FRIES

house herb blend, maine potatoes 5

### LOBSTER MAC & CHEESE

herb crumbs 22

### BUTTERNUT SQUASH WEDGES

almonds, green tahini 8

### BROWN BUTTER BRUSSELS

malt vinegar, brown butter, bacon 7

### ROASTED BROCCOLI

sweet peppers, crispy shallots 6

### NEW ENGLAND CHEESE BOARD

lakin's gorge opus 42 – pasteurized cow – rockport, me  
cabot clothbound cheddar – pasteurized cow – cabot, vt  
jasper hill bayley hazen bleu – raw cow's milk – greensboro, vt  
served with baguette, honeycomb,  
marcona almonds & seasonal fruits 18

## o u r F A R M E R S

Olivia's Garden – New Gloucester, ME

Greenthumb Farms – Fryeburg, ME

Lakin's Gorge Creamery – Rockport, ME

Jasper Hill Farm – Greensboro, VT

East End Microgreens – Portland, ME

Wolfe's Neck Farm – Freeport, ME

Browne Trading – Portland, ME

Pineland Farms – New Gloucester, ME

Little Leaf Farms – Devens, MA

Morse's Sauerkraut – Waldoboro, ME

\*Consuming raw or undercooked meats, poultry, seafood, shellfish

# C<sup>2</sup>ONGRESS SQUARE D

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## p r i m e M E A T

### **MAPLE-BOURBON PORK CHOP**

*maine maple glaze, bacon jam, butternut squash, polenta 28*

### **MARINATED MISTY KNOLL CHICKEN**

*spaghetti squash, leeks, marble potatoes, half bird 26 whole bird for two 48*

### **BAVETTE**

*grilled marinated flank, whipped potato, baby carrots, demi-glace 29*

### **C 2 B U R G E R**

*local pickles, mixed greens, red onion, bacon, local tomatoes  
house made condiments, pineland cheddar 16*

### **FEATURED SEAFOOD**

*ask your server what's cooking today MP*

### **LOBSTER PAPPARDELLE**

*fresh pasta, fennel, arugula, mascarpone cream sauce 31*

### **SEARED SEA SCALLOPS**

*saffron risotto, portabella mushroom, grilled asparagus, butter sauce 29*

### **CRISPY-SKIN SALMON**

*crushed maine potatoes, shrimp, tapenade, zhug 27*

### **BEER-BATTERED HADDOCK**

*house fries, cole slaw, dill tartar, lemon 18*

## f r e s h F I S H