



THE GRIDDLE

Buttermilk Blueberry Pancakes ~ 12

Fresh fruit, Maine maple syrup

SOUP AND SALAD

Haddock Chowder ~ 10

Local haddock, applewood bacon, native potatoes, thyme

Soup of the Day ~ 8

Classic Caesar Salad ~ 8

Garlic croutons, house made anchovy dressing, parmesan reggiano

SIDES

Egg ~ 2

Bacon or Sausage ~ 4

Home Fried Potatoes ~ 2

Toast ~ 2

BEVERAGES

Fresh Coffee/ Tea ~ 4

Assorted Juices ~ 3

Espresso ~ 4

Hot Chocolate ~ 3

Cappuccino ~ 5

Latte ~ 5

Stripers Brunch

*EGGS

*Two Eggs Any Style ~ 10

Choice of bacon or sausage with toast and home fried potatoes or fruit

Build Your Own Omelet ~ 12

Choose **three** fillings – bacon or sausage, mushrooms, onions, tomatoes, spinach, peppers cheddar or goat cheese with toast and home fried potatoes or fruit
*additional items \$1 each

*Classic Benedict (house made Canadian bacon) ~ 13

*Vegetarian Benedict (avocado and tomato) ~12

Poached eggs and Hollandaise sauce on an English muffin with fresh fruit

*Fried Egg Sandwich ~ 9

Choice of bacon or sausage and cheddar served on an English muffin with home fried potatoes or fruit



SANDWICHES

Veggie Burger ~ 14

Roasted garlic aioli, aged cheddar, lettuce, tomato, hand cut fries

*Maine Family Farms Angus Burger ~ 16

Roasted garlic aioli, aged cheddar, North Country Bacon, lettuce, tomato, hand cut fries

Fish and Chips ~ 18

Hand breaded and fried local cod fillet, cabbage slaw and house tartar sauce

Pork Carnitas or Fish Tacos ~ 10

Native corn salsa, pickled onion, cilantro

Lobster Roll ~ MP

Lemon aioli, cabbage slaw and hand cut fries

Turkey, Bacon and Brie Panini ~ 16

Cranberry mayo, toasted sourdough, house made chips

Stripers Reuben ~ 16

Corned beef, swiss, cabbage slaw, thousand island dressing, toasted marbled rye and house made chips

Please inform your server of any allergies.

*These items are or may be served raw or undercooked or may contain raw or undercooked foods. Consumption of these items may increase your risk of food borne illness.