

Wines by the Glass (bottle price) :

White

Roblar Chardonay, US	\$7(27)
Oyster Bay Sauvignon Blanc, New Zealand	\$8(31)
Alverdi Pinot Grigio, Italy	\$8(31)
Clean Slate Riesling, Germany	\$8(31)

Red

Alamos Malbec, Argentina	\$7(27)
McManis Family Vineyards Petite Sirah, US	\$8(31)
Liberty School Cabernet Sauvignon, US	\$9(35)
Leese – Fitch Pinot Noir, US	\$9(35)
Triennes Rose, France	\$9(35)

For more selections, please ask to see
our award winning wine list.

Bottle Beer :

Ales

Longtrail Ale – United States	12oz 3.50
Sierra Nevada Pale Ale – United States	12oz 4.00
Shmalz Nut Brown Ale – United States	12oz 4.50
Belhaven Scottish Ale-Scotland	16oz 6.00
Oskar Blues Dale's Pale Ale- United States	12oz 4.50
Boddingtons Pub Ale – England	16oz 5.50
Rogue Dead Guy – United States	12oz 5.50
Orval Trappist – Belgium	11.2oz 12.00
Stone Arrogant Bastard – United States	1pt 6oz 8.50
Otter Creek/Lawson's Double or Nothing – United States	12oz 9.00

India Pale Ales

Ballast Point Sculpin -United States	12oz 6.00
Rock Art Limited Access DiPA, United States	16oz 7.00
Zero Gravity Conehead- United States	12oz 6.00
Hobo Life Session IPA – United States	12oz 5.50

Lagers and Pilsners

Miller High Life – United States	12oz 3.25
Heineken – Holland	12oz 3.50
Amstel Light – Holland	12oz 4.00
Pilsner Urquell – Czechoslovakia	12oz 4.00
Six Point The Crisp – United States	12oz 4.50
Brooklyn Lager – United States	12oz 4.00
Trapp Dunkel – United States	12oz 4.00
Stella Artois – Belgium	12oz 4.00

Wheat Beers, Saisons, and Sours

Allagash White – United States	12oz 6.00
Two Roads Saison - United States	12oz 5.00
Lost Nation Gose - United States	16oz 6.00
Lindeman's Framboise – Belgium	12oz 9.00
Lindeman's Cuvee Rene Oude Geuze - Belgium	12oz 9.00

Stouts and Porters

Guinness – Ireland	12oz 3.50
Breckenridge Vanilla Porter – United States	12oz 5.00
Samuel Smith Oatmeal– England	12 oz 5.00
Founders Breakfast Stout - United States	12oz 7.00

Brewed to Order Beverages :

Selections of Harney and Sons teas	\$3
Espresso	\$3
Coffee	\$3
Cappuccino	\$5

Appetizers :

① Cheese plate *Market price*
Ask your server to see the list

Homemade soup du jour \$5

GF ① Corn Chip Nachos with salsa and sour cream \$8
 Add guacamole \$10

① Quesadilla \$7
 Add guacamole or portabellas \$9
 Add chicken or pork \$13

Seafood ragoon with sweet and sour sauce \$8

Crispy fried oysters with chipotle mayo \$9

① ① Grilled artichoke hearts, olives, and pita \$11
 with red pepper hummus

Salads :

① GF ① Side salad with balsamic vinaigrette \$3

① Pangaea's Vietnamese spring roll salad \$8

GF ① Spinach salad with beets, walnuts, chevre and honey truffle vinaigrette half \$6
 whole \$10

① Classic Caesar salad with anchovies half \$6
 whole \$10

GF ① Cobb salad with chicken, bleu cheese, and bacon \$15

①=Vegetarian / ①=Can be made vegetarian/ GF=Gluten free/ ①=Dairy free

Entrées :

Upon ordering, please inform your server if a person in your party has a food allergy.
 Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Pulled pork or Cajun fish tacos (2 pc) \$8
 (4 pc) \$15

Creamy mushroom and white truffle risotto \$16 ①

Maryland style crab cake on cucumber salad (1 pc) \$11
 (2 pc) \$18

Pangaea's homemade Ravioli Appetizer \$9
 Entree \$17

Green curried eggplant over coconut jasmine rice \$15 ① GF

Thai stir fry with spicy peanut sauce tofu \$13 ①
 and udon noodles shrimp or beef \$18

White bean cassoulet \$18 ①
 with sausage, confit, and pork

Seared pork loin with savory apple hash \$19 ①
 and root vegetable anna

Grilled swordfish picatta over linguini \$19 ①

Grilled 10 oz ribeye \$22 ①
 with fingerling potatoes and herbed butter

Complimentary bread service upon request.

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Burgers & Sandwiches (served with choice of side):
Side salad, pasta salad, french fries, or sweet potato fries

Ⓟ Portabella, pesto and spinach focaccia with roasted bell pepper and olive dip \$10

M & E Special – Grilled chicken, onion, bacon, Dijon and pepper jack on rustic roll \$9

✓ Burger choice of: \$9
 House ground beef, organic salmon or veggie

Signature Burgers \$13

Maria

bacon, blue cheese, avocado and Cobb dressing

Moss

guacamole, chipotle mayo and pepper jack

Hildene

grilled onion, bacon, mushrooms, and Hildene cheese

Desserts :

Belgian chocolate chip cookies \$6

Tahitian vanilla crème brûlée \$6

Our signature chocolate cake \$8

Cheese cake \$8

After dinner beverages :

Scotch

Glenfiddich 12 year Highland \$10

Laphroaig 10 year Islay \$11

Glenmorangie 10 year Highland \$11

The Macallan 12 year Highland \$12

Oban 14 year West Highland \$12

Dalwhinnie 15 year Highland \$12

Lagavulin 16 year Islay \$13

Cragganmore 12 year Speyside \$14

Talisker 10 year Isle of Skye \$16

The Balvenie Caribbean Cask 14 year Speyside \$15

Johnnie Walker Gold 18 year Centenary Blend \$19

Johnnie Walker Blue The Rarest Blend \$44

Port

Warre's Otima 10 year \$7

Graham's 10 year Tawny \$8

Warre's Otima 20 year \$12

Armagnac and Cognac

Saint-Vivant Armagnac \$7

Courvoisier VSOP Cognac \$10

Remy Martin VSOP Cognac \$10

Cordials

Kahlua \$7

Bailey's Irish Cream \$7

Sapling Vermont Maple Liqueur \$8

Amaretto Di Saronno \$8

Grand Marnier \$9

Absente \$11

Sassicaia Grappa \$13