

# TOUCHLESS GUEST ROOM DELIVERY MENU

Enjoy the culinary delights of our coastal Maine restaurants from the comfort and privacy of your guest room, just a phone call away. Please dial extension 4433 to place your order.

Ask about our seasonal wine, local beer, and bottled craft cocktail selection.

## BREAKFAST 7 am – 11 am

### CONTINENTAL BREAKFAST

Bard Coffee or Rishi Tea + Juice  
Fresh Baked Maine Blueberry Cobbler Muffin, Lemon Curd + Seasonal Fruit, Southcoast Farms Greek  
Yogurt Parfait + Granola + Berries..... 23  
Add Fresh Press Juice for + 10

### FARM HOUSE FRESH FRUIT

Gluten Free Granola, Southcoast Farms Greek  
Yogurt .....13

### BROWNE TRADING MAINE SEA SPICE SMOKED SALMON

Tomatoes, Pickled Onions, Capers, Bagel,  
Lemon-Chive Cream Cheese..... 22

### WARM VEGETABLE QUINOA BOWL

Tri Color Quinoa, Spinach, Peppers, Caramelized Fennel, Backyard Tomatoes, Narragansett Salty Sea Feta, Poached Eggs  
Maine Blueberry Coffee Cake..... 19  
Add Lobster Meat + MKT, House Made Chorizo Verde +5

### SIDES

Breakfast Potatoes +5 | Pork Sausage +5 | Fruit  
Wood Smoked Bacon + 6 | Side Fresh Fruit + 5

### THREE EGG OMELET BOARD

Choice of Fillings: Bacon, Sausage, Ham, Onions, Spinach, Tomatoes, Bell Peppers, Mushrooms & Cheese Breakfast Potatoes & Maine Blueberry Coffee Cake.....21

### CHORIZO & CRAB BURRITO

House Made Chorizo Verde, Green Thumb Potatoes, Farm Scrambled Eggs, Pineland Cheddar, Cayenne Sour Cream, Roasted Tomato Salsa, Maine Blueberry Coffee Cake ..... 21

### CLIFF HOUSE BREAKFAST

Two Farm Fresh eggs, Breakfast Potatoes, Fruit Wood Smoked Bacon or Sausage Link  
Maine Blueberry Coffee Cake.....20

### NATALIE'S FRESH JUICE

Orange, Grapefruit, Orange-Beet.....7.5

### BARD COFFEE

High Tide Organic Espresso Roast, Portland  
Small Coffee Pot..... 6  
Large Coffee Pot .....12

### RISHI TEA SELECTIONS

Organic Loose Leaf Tea Selections: English Breakfast, Matcha Super Green, Golden Chamomile, Ruby Oolong, Turmeric Ginger, Masala Chai.....7

# SAVOR

## ALL DAY DINING 11 am – 11 pm

### HAND HELDS;

Come with your choice of French Fries, Sweet Potatoes Fries, Fresh Fruit or Side Salad

### NORTHEAST FAMILY FARMS BURGER

Pineland Farms Cheddar, Smoked Onion Aioli, Lettuce, Backyard Tomatoes ..... 18  
+2 each Avocado, Smoked Bacon, House Pimento Cheese, Fried Egg

### SEA BURGER

Seared Cod Loin, Caper-Lemon Tartar, Toasted Brioche Bun..... 19

### NUBB'S LOBSTER ROLL

Lightly Dressed or Warm Brown Butter, Brioche Roll.....Single Roll....26 | Double Roll....30

### FLOURLESS CHOCOLATE TORTE

Dark Chocolate Ganache, Sea Salt, Berries.....11

### VANILLA BEAN CREME BRULEE

Seasonal Compote.....11

### MAINE BLUEBERRY CHEESECAKE

Blueberry Compote, Lemon Curd .....11

### ORGANIC ROMAINE

Bagna Cauda Crumbs, Shaved Parmesan, Garlic Confit- Lemon Dressing..... 15

### MAINE GRAIN SALAD

Kale & Mixed Greens, Ancient Grains, Quinoa, Seasonal Vegetables, Crooked Face Smoked Ricotta, Lemon Basil-Mint Vinaigrette..... 16

Add Lobster Meat + MKT, Maine Salmon + 10, Chicken Breast +7, Seared Diver Scallops +12, Hanger Steak +10

### CHEF'S BOARD

Cheese, Salumi, Seasonal Accompaniments .....29

### BARD COFFEE

High Tide Organic Espresso Roast, Portland  
Small Coffee Pot..... 6  
Large Coffee Pot .....12

### RISHI TEA SELECTIONS

Organic Loose Leaf Tea Service ..... 7

### NON-ALCOHOLIC BEVERAGES

Coca Cola, Diet Coke, Sprite, Ginger Ale, Root Beer .....5

# SAVOR

# DINNER 5pm - 10pm

## NORTHEAST FAMILY FARMS STRIP STEAK

Green Thumb Farms Potato Puree, Seasonal Vegetables, Veal Reduction Sauce .....47

## MAINE SALMON FILET

Warm Grain Salad, Wilted Greens, Lemon Vinaigrette .....33

## COMMONWEALTH CHICKEN BREAST

Green Thumb Farms Potato Puree, Seasonal Vegetables, Pan Sauce.....28

## SEASONAL VEGETABLE SELECTION

Chef's Seasonal Creation.....23

## LOBSTER FRIED RICE

Lemongrass, Jasmine Rice, Edamame, Red Peppers, Green Curry ..... 14

## GREEN THUMB FARMS POTATO PURREE

Kates Butter ..... 7

## SEASONAL VEGETABLES ..... 7

## TRUFFLE FRIES

Black garlic Aioli, Herbs, Reggiano Cheese.....8

# SAVOR

# SIP

## WINE

### SPLIT BOTTLES - SPARKLING, ROSÉ, WHITE & RED

#### TWO GLASS POURS

**Sparkling Moscato d'Asti** Elio Perrone, Italy 2018 ..... \$20

**Brut Gruet**, New Mexico 2018 NV ..... \$24

**Rose** Gerard Bertrand, Côte des Roses, France 2018 ..... \$19

**Sauvignon Blanc** Whitehaven, New Zealand 2017 ..... \$19

**Chardonnay** Sonoma-Cutrer, 'The Cutrer', California 2017 ..... \$24

**Pinot Gris** King Estates, Oregon 2016 ..... \$20

**Pinot Noir** Schug Winery, California 2016 ..... \$27

**Chianti** Rocca Delle Macie, Italy 2015 ..... \$21

**Cabernet Sauvignon** Starmont Winery, California 2016 ..... \$38

### FULL BOTTLES - SPARKLING, WHITE, ROSÉ & RED

**Riesling Blend** Anne Amie 'Cuvee A Amrita', Willamette Valley, Oregon 2017.....\$48

**Champagne** Veuve Clicquot 'Yellow Label', Champagne France ..... \$120

**Champagne** Perrier Jouët, Champagne France ..... \$138

**Albariño** Bodegas La Caña, Rías Baixas, Spain 2016 ..... \$52

**Riesling** Ravines, Finger Lakes, New York 2015 ..... \$48

**Pinot Gris** Torii Mor, Willamette Valley, Oregon 2017 ..... \$52

**Sauvignon Blanc** Dog Point, Marlborough, NZ 2018 ..... \$56

**Chardonnay** Morey-Coffinet 'Les Houillères', Chassagne-Montrachet France 2016 ..... \$148

**Chardonnay** Chateau De Lavernette, Beaujolais, Burgundy, France, 2016 ..... \$68

**Chardonnay** Brewer Clifton, Sta. Rita Hills, California 2016 ..... \$100

**Chardonnay** Cakebread, Napa Valley, California 2017 ..... \$112

**Viognier** Charles Smith 'K', Yakima Valley, Washington, 2017.....\$69

**Pinot Noir** Joseph Mellot 'Le Rabault', Sancerre, France 2015 ..... \$70

**Pinot Noir** Ponzi, Willamette Valley, Oregon 2015 ..... \$108

**Pinot Noir** Failla, Sonoma Coast, California 2018 ..... \$86

**Barbera** Scarpetta, Monferrato, Piedmont, Italy 2017 ..... \$62

**Nebbiolo** Vietti 'Perbacco', Alba, Piedmont, Italy 2016 ..... \$72

**Malbec** Susana Balbo, Mendoza, Argentina 2015 ..... \$80

**Grenache** Joel Gott 'Shatter', Maury, France 2017 ..... \$80

**Merlot** Duckhorn, Napa Valley, California 2014 ..... \$132

**Cabernet Franc** Ravines Wine Cellars, Finger Lakes NY 2017.....\$60

**Cabernet Sauvignon** Merriam Vineyard, Russian River Valley, California 2013 ..... \$76

**Cabernet Sauvignon** Chateau Montelena, Napa Valley, California 2015.....\$138

**Zinfandel** Rombauer, St. Helena, California 2016..... \$68

**Petite Syrah** Stags' Leap, Napa Valley, California 2015..... \$100

**Barbaresco** Luigi Voghera, Italy 2013..... \$144

## BEER

Boothbay Craft Brewery - Thirsty Botanist New England IPA, Maine ..... \$10

Lord Hobo - Hobo Life Session IPA, Maine .....\$7

Funky Bow - End of the Line American Pale Ale, Maine.....\$7

Athletic Brewing - Run Wild Non-Alcoholic, Connecticut.....\$6

North Country - Fire Starter Hard Cider, New Hampshire.....\$7

Bud Light.....\$5