

IN ROOM DINING BREAKFAST

DAILY 7 AM - 11 AM

Native ingredients honor Maine's indelible heritage. By partnering with local farmers, fisherman, ranchers and distillers, Cliff House combines the region's distinctive culture and tradition with culinary innovation.

MORNING GLORY

AVOCADO TOAST

WPF Bread, Maine Sea Salt, House Lemon Ricotta, Petite Salad 13
Egg (+3), Smoked Salmon (+8), Lobster (+MKT)

FARM HOUSE FRESH FRUIT

5 Seed Granola, Southeast Farms Greek Yogurt, Berries, Stone Fruits, Melon 12

WARM QUINOA BOWL

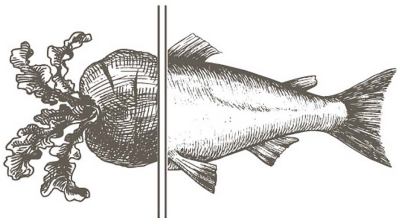
Poached Eggs, Spinach, Peppers, Caramelized Fennel, Tomatoes, Feta Cheese 18

BROWNE TRADING SMOKED SALMON

OMG Bagel or Open face on Sourdough, Lemon – Everything Spice Chevre, Tomatoes, Pickled Red Onions, Sprouts, Capers, Hard Boiled Egg 22

OVERNIGHT OATS

Gluten Free Oats, Hemp Seeds, Chia, Seasonal Jam, Fresh Berries 14



BEVERAGES

BARD COFFEE | 5

High Tide Organic Espresso Roast

RISHI TEA SELECTIONS | 6

Organic Loose Leaf Tea Service

FRESH SQUEEZED JUICE | 7.50

Orange or Grapefruit

JUICE | 6

V-8, Pineapple, Apple, Cranberry

COLD PRESSED JUICES | 9

Purify

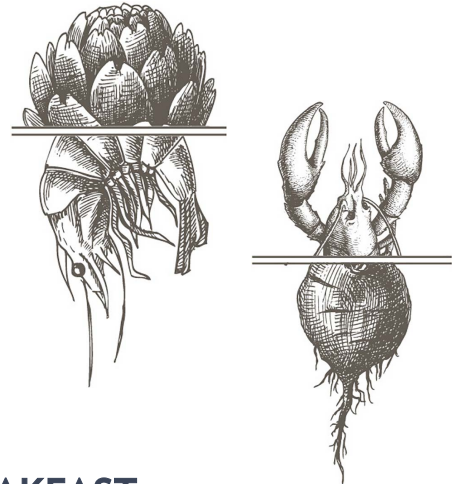
Honeydew + Green Apple + Kale + Lime + Agave

Organic Turmeric

Orange + Carrots + Turmeric + Lemon + Ginger

CONTINENTAL BREAKFAST | 22

Bard Coffee or Rishi Tea + Juice
Fresh Baked Maine Blueberry Cobbler
Muffin Lemon Curd + Seasonal Fruit
Greek Yogurt Parfait + Granola + Berries
Cold Pressed Juice (+8)



BREAKFAST

CHORIZO & CRAB BURRITO

Potatoes, Soft Scrambled Eggs, Local Cheddar + Roasted Tomato Salsa, Ancho – Lime Crema, Spinach Tortilla 22

DETOX EGG WHITE SCRAMBLE

Baby Spinach, Slow Roasted Rosemary Tomatoes, Avocado, Fresh Fruit 21

CHICKPEA CAKE

Sumac, Kale Chips, Farm Egg, Harissa Hollandaise 20

BUTTERMILK HOT CAKES

S'more's Stack: Dark Chocolate, Brûlée Marshmallow, Crumble 18

Maine Stack: Blueberry Butter, Maine Maple, Lemon Crumble 16

THREE EGG OMELET BOARD

Bacon, Sausage, Ham, Spinach, Peppers, Onion, Tomato, Cheese, Mushrooms 20

CLIFF HOUSE BREAKFAST

Two Cage Free Eggs, Seasoned Potatoes, Cherry Wood Smoked Bacon or Pork Sausage 19

NEW ENGLAND BENEDICT

House English Muffin, Poached Farm Eggs, Maple Brined Cornmeal Canadian Bacon, Hollandaise 19

GF - Gluten Free, CGF - Can be made Gluten Free, DF - Dairy Free, V - Vegetarian
We do not use peanuts or fry in peanut oil

Consuming raw or undercooked meats poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

BRUNCH

BOARDS

Cheese 22 | Chefs 28 *Seasonal Accompaniments*

LOBSTER + CORN CHOWDER

Maine Potatoes, Bacon Lardon, Corn 16

TUNA POKE

Avocado, Sticky Rice, Green Onion, Sesame, Macerated Kale, Cucumber, Chili Mayo, Nori 17

ORGANIC ROMAINE

Reggiano, Garlic-Anchovy Dressing, Lemon Focaccia Crouton 12

GRAINS OF MAINE

Smoked Cherries, Butternut Squash, Kale, Pine Nuts, Ricotta, Herb Vinaigrette 13

MAINE LOBSTER NICOISE SALAD

Lemon Vinaigrette, Fingerling Potatoes, Nicoise Olives, Heirloom Tomatoes, Cucumbers, Radish 24

SEABURGER

Cod, Escabeche, Remoulade, Tomatoes 18

TILLERBURGER

Brioche, Local Cheddar, Arugula, Tomato, Bourbon-Mustard Aioli 19

Add Avocado, Smoked Bacon or Fried Egg +2

NUBB'S LOBSTER ROLL

Lightly Mayo Dressed or Warm Brown Butter 28/34

LOBSTER BLT

Porchetta, Watercress, Tomatoes, Lemon Aioli 26

SURF & TURF FRITES SLIDERS

Slow Braised Beef Short Rib, Crispy Oysters, Local Greens, Truffle Fries, Black Garlic Aioli 22

CHILLED BUCKWHEAT NOODLE BOWL

Braised Chicken, Charred Scallions, Tillers Row Vegetables, Crispy Seeds, Soy Mirin Vinaigrette 21

FAMILY FARMER FRIENDS

Sid Wainer Farms · New Bedford Mass, Produce

Backyard Tomatoes · Madison Maine, Maine Tomatoes

Browne Trading Co. · Portland Maine, Fish, Shellfish, Caviar

Commonwealth Poultry Co. · Whitefield Maine, Maine Raised Poultry

Green Thumb Farms · Fryburg Maine, Norwis Potatoes

Maine Family Farms · Portland Maine, Beef, Pork

Maine Shellfish · Kennebunk Maine, Shellfish, Oysters

Ready Seafood · Saco Maine, Picked Lobster Meat

North Star Sheep Farm · Windham Maine, Local Lamb

Bard Coffee Co. · Portland Maine, Coffee Roasters

Maine Grains · Skowhegan Maine, Locally Grown Stone Ground Grains

Native Maine Produce · Westbrook Maine, Produce, Specialty Foods

Pineland Farms · New Gloucester Maine, Cheese, Beef

Silvery Moon Creamery · Westbrook Maine, Goat Cheese

Taylor Lobster · Kittery Maine, Lobster, Fish

Unity Food Hub · Family Farmers, Fruits, Vegetables, Cage Free Eggs

North Country Smokehouse · Claremont NH, Smoked Meats

When Pigs Fly Bread · Kittery Maine, Artisanal Breads

Backyard Tomatoes (135 miles)

Unity Food Hub (131 miles)
Maine Grains (129 miles)

Commonwealth Poultry Co. (84 miles)

Green Thumb Farms (72 miles)
Pineland Farms (57 miles)
North Star Sheep Farms (51 miles)

Bard Coffee (45 miles)
Browne Trading Co. (44 miles)
Maine Family Farms (36 miles)
Native Maine Produce (38 miles)
Silvery Moon Creamery (38 miles)

Ready Seafood (35 miles)

Maine Shellfish (20 miles)

Taylor Lobster (14 miles)
When Pigs Fly Bread (7 miles)

IN ROOM DINING DINNER

DAILY 5 PM - 9 PM

Native ingredients honor Maine's indelible heritage. By partnering with local farmers, fisherman, ranchers and distillers, Cliff House combines the region's distinctive culture and tradition with culinary innovation.

SMALL *Soups + Salads*

LOBSTER & CORN CHOWDER

Maine Potatoes + Bacon + Cream 16 GF

GREEN MEADOWS FARM BEETS

Tillers Row Pickled Rhubarb + Cress
Chevre + Maple Vinaigrette 13 GF/V

GRAINS OF MAINE

Smoked Bing Cherries + Butternut Squash + Kale
Pine Nuts + Ricotta + Herb Vinaigrette 13 V/GF

ORGANIC ROMAINE

Reggiano + Garlic Yogurt Dressing + Lemon
Crumb + White Anchovy 12 CGF

HAND HELDS *Sandwiches*

NUBB'S LOBSTER ROLL Classic or Brown Butter + Toasted Brioche Bun + Fries 28/34 CGF

TILLER BURGER Brioche + Local Cheddar + Arugula + Tomato + Bourbon-Mustard Aioli + Fries 19
CGF (+2 : Avocado, Smoked Bacon, or Fried Egg)

CRAB CAKE STEAMED BUNS Gochujang Remoulade + Celeriac-Apple Slaw 23 DF

SOCIAL + SHARABLES *Table Shares*

BREAD SERVICE

NEW ENGLAND CORNBREAD 6
Heritage Cornmeal + Local Honey + Kate's Butter
HOUSE ONION FOCACCIA 6
Herbs + Roasted Garlic + EVOO + Maine Sea Salt

MAINE MUSSELS

Wine + Chorizo + White Beans + Tomatoes Grilled
Bread 19 CGF

THE FARM BOARD

English Pea Hummus + Mint Pistou + Pea Tendrils +
Crushed Marcona Almonds 12 CGF/DF/V

THE CHEFS BOARD

Charcuterie + Cheese + Vegetables Accoutrements +
Grilled Breads 28 CGF

ROASTED ASPARAGUS

Morels + Ramp Butter + Lemon Gremolata 14

TRUFFLE FRIES

White Truffle Oil + Torn Herb
Parmesan + Black Garlic Aioli 9 GF

CRISPY BRUSSELS SPROUTS

Ricker Hill Cider Reduction + Smoked Blue
Cheese 12 GF

LOBSTER MAC N' CHEESE

Fiddlehead Tomme + Local Cheddar +
Cauliflower + Truffled Lemon Crumb 21

LOCAL OYSTERS

Daily offerings of Local Oysters + House Hot
Sauce + Lemon + New England Cocktail
Sauce + Mignonette 22 GF

SKILLET CHARRED STREET CORN

Ancho Crema + Cilantro + Finger Limes +
Cotija + Espelette 14
(Add: Lobster or Maine Crab Meat + MKT)

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MAINES *Medium & Large Plates*

FARM

STRIP STEAK USDA

Choice + Potatoes + Charred Broccolini + Green Peppercorn Veal Reduction 48 GF

PINELAND FARMS BEEF SHORT RIB

ME Grains Polenta + Mascarpone + Mushroom + Arugula Salad 36 GF

CHICKEN BREAST

Mustard Spaetzle + Corn Succotash + Tomatoes + Tarragon Butter Sauce 32

BARD COFFEE RUBBED HANGER STEAK

Pressed Duck Fat Potatoes + Asparagus + Ramp Butter + Charred Onion Soubise 42 GF

MOROCCAN LAMB TAGLIATELLE

Bolognese Sauce + Cavolo Nero + Crispy Artichokes + Mint - Burnt Orange Ricotta 42 CGF

OCEAN

TILLER DIVER SCALLOPS

Lobster Fried Rice + Green Curry Aioli + Leeks, Arugula + Red Peppers 42 DF/GF

BUCATINI & CLAMS

Heirloom Tomatoes + Lemon + Nduja Broth + Maine Uni Cream + Pancetta Lardon 34CGF

FISH MARKET SELECTION

Daily Preparation MKT

MAINE CEDAR PLANK SALMON

Potato Salad + Corn + Radish + Dill + Watercress Salad 35 GF/DF

FARM TO FISHERMAN

Add a Tail or Whole Lobster to any dish MKT

MAINE LOBSTER

Chef's Choice Accompaniments + Kate's Butter MKT GF

GARDEN

Add to any Garden Selection; Scallops, Steak, Chicken, Salmon + MKT

VEGETABLE PAELLA

Saffron Bomba Rice + Garlic + Harissa Caponata + Greens 25 DF/V

SUMMER GNOCCHI

Asparagus + English Peas + Fiddleheads + Dry Jack Cheese + Herb Cream 16/26 V

SKILLET CHARRED STREET CORN

Ancho Crema + Cilantro + Finger Limes + Cotija + Espelette 14

PRESSED DUCK FAT POTATOES

Garlic + Herbs + Ramp Butter + Charred Onions 10 GF

TABLE SIDES

Pressed Duck Fat Potatoes 10

Mascarpone Polenta 10

Daily Vegetable 7

Whipped Potato 7

Lemon Dill Potato Salad 8

Mustard Spaetzle + Corn Succotash 12

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

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Rose Gerard Bertrand, Côte des Roses, France 2018 \$21

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Sauvignon Blanc Whitehaven, New Zealand 2017 \$22

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

Pinot Gris King Estates, Oregon 2016 \$22

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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

Champagne Veuve Clicquot 'Yellow Label', Champagne France \$126

Champagne Perrier Jouët, Champagne France \$138

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Albariño Kentia, Rías Baixas, Spain 2015 \$52

Riesling Heinz Eifel, Mosel, Germany 2018 \$44

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

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

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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 Bodegas Paniza 'Viñas Viejas de Paniza', Cariñena, Spain 2012 \$75

Merlot Duckhorn, Napa Valley, California 2014 \$132

Cabernet Franc Domaine de Pallus 'Messanges', Chinon, Loire Valley, France 2017 \$50

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

Sebago - Simmer Down Sesion Ale, Maine \$7

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

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

Bud Light \$5