



207-451-5858

<http://www.takeoutguys.biz>

Paddy's American Grille

*****PLEASE SPECIFY IF YOU NEED UTENSILS*****

NO UTENSILS
NEED UTENSILS

FOR THE TABLE

SOCIAL BEGINNINGS

- Smoky BBQ Chicken \$12.00
- Quesadilla
Chipotle Black Beans, Roasted Corn, Cilantro Leaves, Lime, Monterey Jack Cheese with Sour Cream & Pico de Gallo
- Bloomsdale Spinach & Artichoke Dip \$11.00
Parmesan Cheese, Diced Heirloom Tomato, Stone Ground Tortilla Chips
- Bacon-Jalapeno Cheeseburger Dip \$11.00
Molten Monterey Jack & Cheddar cheese, Nueske's Bacon, Jalapenos, Stone Ground Tortilla Chips
- Buffalo Chicken Dip \$11.00
Roasted Free Range Chicken, Harissa Peppers, Smoked Cheddar, Onions, Sriracha Sauce, Crisp Stone Ground Tortilla Chips
- Loaded Nachos \$11.00
Stone Ground Tortilla Chips, Tomatoes, Fresh Jalapenos, Black Beans, Red Onions, Scallions, Monterey Jack Cheese, Sour Cream, Tomato Salsa
- Giant Bavarian Pub Pretzel \$11.00
Sea Salt, Guinness Mustard & Beer Cheese Dip
- Paddy's Wings
Plain or Buffalo Style
- Little Fish Tacos \$9.00
Hand-Battered Haddock, Cilantro-Jalapeno Slaw, Roasted Corn, Sriracha Lime Creme, Avocado, Pico de Gallo
- Crispy Brussels Sprouts \$8.00
Smoked Bacon, Hot Chillies, Toasted Sunflower Seeds, Balsamic Honey
- Hand Battered Chicken Tenders \$13.50
Buffalo style or with Barbeque or Sweet Honey Mustard Dip

SAVORY AVOCADO TOAST

SMART, FRESH, SUPER HEALTHY!

- Caprese Avocado Toast \$8.00
Guacamole, Heirloom Tomatoes, Fresh Mozzarella, Country Olives, Aged Balsamic.
- Fresh from the Garden \$8.00
- Avocado Toast
Guacamole, Roasted Corn, Beets, Cheese, Grilled Sour Dough Bread

FROM THE KETTLE

BIG SALADS & BURGER BOWLS

DRESSINGS: Farm House Ranch, Chunky Blue Cheese, Creamy Caesar, Honey Mustard, White Balsamic, Italian

- Harvest Salad \$9.50
Farmers Greens, Heirloom Tomatoes, Cucumbers, Freshly Grated Colby Jack Cheese, Red Onions, Garlic Croutons
- The Coop Cobb \$15.50
Hand-Battered Chicken Tenders, Mixed Greens, Cucumbers, Slow Roasted Beets, Tomatoes, Roasted Corn, Red Onion, Edamame, Monterey Jack, Farm House Ranch Drizzle, White Balsamic Dressing
- Tuscan Chicken Bowl \$15.50
Hand-Battered Chicken Tenders, Marinated Mozzarella, Tomatoes, Roasted Red Peppers, Country Olives, Mushrooms, Greens, Pickled Peppers, Aged Balsamic Syrup Drizzle, White Balsamic Dressing
- Greek Bowl \$14.50
Chicken, Crisp Greens, Olives, Garden Cucumbers, Red Onions, Heirloom Tomatoes, Aged Feta, Tzatziki Drizzle, White Balsamic Dressing
- Caesar Bowl \$9.50
Crisp Romaine, Rustic Croutons, Parmesan Cheese, Creamy Caesar Dressing
- Yardbird Bowl \$14.50
Butchers Grind Turkey Burger, Roasted Beets, Crumbled Goat Cheese, Dried Cranberries, Candied Walnuts, Avocado, Rosemary Tomato Jam
- Earth Bowl \$14.50
Vegetarian Burger, Mixed Greens, Avocado, Beets, Sunflower Seeds, Portobello Mushrooms, "Good Grains" Goat Cheese
- Grass Grazin' \$16.50
Marinated Grilled Sirloin, Tomatoes, Earthy Mushrooms, Fire-Roasted Peppers, Garlicky Pole Beans, Gorgonzola Cheese, White Balsamic Dressing

SIGNATURE BURGERS

Served with crisp Pickle and Choice of Seasoned Fries or Coleslaw.

Substitute a Small Salad for \$3.00

- Hot 'N' Spicy Burger \$13.50
Butchers Custom Beef Grind, Green Chiles, Guacamole, Local Tomato, Artisan Greens, Monterey Jack, Jalapeño, Spicy Aioli, Toasted Brioche
- All - American Burger \$13.25
Butchers Custom Beef Grind, American Cheese, Garden Greens, Vine-Ripened Tomato, Onion, Smoked Bacon, Toasted Brioche
- The Attitude Burger \$14.00

Hand-Helds

Served with crisp Pickle Chips and Choice of Seasoned Fries or Coleslaw.

Substitute a Small Side Salad for \$3.00

- "Two Handed" Pub Dip \$13.25
Slow Roasted Beef, Caramelized Onions, Vermont Cheddar, Horseradish Mustard Cream, Ciabatta, Arugula, Au Jus Dip
- Fish Monger \$13.25
Crisp Battered Haddock, Vermont Cheddar, Lettuce, Tomato, Lemon Tartar, Toasted Brioche
- Smokehouse Turkey Panini \$13.25
Farmer's Bacon & Vermont Aged Cheddar on Grilled Artisan Bread, Side of Honey Mustard
- Brined Boston Brisket Stack \$12.25
Shaved Corn Beef, Pickled Maitland Mountain Farms Cabbage, Gruyère Cheese, Artisan Rye, Horseradish Mustard Spread
- Grilled Free Range Chicken \$13.25
Sweet Onion Jam, Local Cheddar, Butcher's Bacon, House-Made BBQ, Ciabatta Bread
- Roasted Chicken BLT \$12.50
Slow-Roasted & Pulled Chicken Salad, Black Pepper Mayonnaise, Butchers Bacon, Tomato Jam, Lettuce, Avocado, Grilled Sour Dough Toast

Comfort

Served with Warm Artisan Bread and Whipped Butter. *Add a Small Side Salad or Cup of Soup \$3.00*

- Baked Local Day Boat Haddock \$18.50
Old Bay Bread Crumbs, Whipped Yukon Potatoes, Seasonal Vegetables
- East Coast Salmon \$19.50
Aleppo Honey Glaze, Fresh Seasonal Vegetables, Long Grain Wild Rice
- Ale Battered Fish 'N' Chips \$17.50
Day Boat Haddock, Truffle Fries, Cabbage Slaw, Lemon Tartar, Malt Vinegar
- Flame Grilled New York Strip \$24.50
Butter Whipped Potatoes, Market Vegetables, Bourbon Maple Glaze, Onion Hay Stack
- Lemon Butter Chicken \$18.00
Blistered Tomatoes, Portobello Mushrooms, Linguini, Parmesan, Citrus Garlic Butter, Grilled Bread
- Marinated Steak Tips \$20.50
Charred Peppers, Earthy Mushrooms, Creamed Potatoes, Natural Pan Jus

SWEETS

- New York Cheese Cake \$7.00
Strawberry Compote, Hand-Whipped Cream

Smoked Seafood Chowder
Littleneck clams, Maine shrimp, Haddock, Sweet Corn, Smoked Bacon, Potatoes, Stewed Cream, Chowder Crackers.

Onion and Local Ale Soup
Rye croutons, Melted Gruyere Cheese

Spuds & Rings

Hand-Cut Frites \$5.00
Herbs & Sea Salt

House-Made Onion Straws \$5.00
Horseradish Mustard Dip

Crisp Zucchini Fries \$5.00
Farmers Ranch Dip

Sweet Potato Fries \$5.00
Herbs & Sea Salt

Butchers Custom Beef Grind, Smoked Cheddar, Hardwood Smoked Bacon, Lettuce, Tomatoes, Attitude Sauce, Toasted Brioche
Tree Hugger Burger \$12.50

Vegetarian Burger, Garden Greens, Grilled Portobello, Local Goat Cheese, Vine-Ripe Tomato, Avocado, Onions, Spicy Aioli, Toasted Wheat Roll

Black 'N' Blue Burger \$14.00
Butchers Custom Beef Grind, IPA Braised Onions, Blue Cheese, Smoked Bacon, Farmers Greens, Tomato, Toasted Brioche

Yardbird Burger \$12.50
Butchers Grind Turkey Burger, Aged Cheddar Cheese, Rosemary Tomato Jam, Peppery Arugula, Avocado, House Burger Sauce, Toasted Wheat Roll

House - Made Warm Brownie Sundae \$7.50
Vanilla Bean Gelato, Chocolate Sauce, Whipped Cream

Consuming raw or undercooked meats, poultry, or seafood may pose an increased risk of foodborne illness