



SMALL PLATES

- TENDERS

HAND BREADED ORGANIC CHICKEN,
SIGNATURE DIPPING SAUCE

\$17
- FALAFEL

CHICKPEA FRITTERS, HUMMUS, TZATZIKI,
CUCUMBER, PICKLED SHALLOTS

\$15
- HAND CUT FRIES (GF)

ADD TRUFFLE PARMESAN +\$4

\$11
- QUESADILLA

FIVE CHEESES, SOUR CREAM, PICO, GUACAMOLE
ADD CHICKEN +7

\$12
- WINGS (GF)

FLAVORS: BUFFALO, HONEY BBQ, LEMON PEPPER,
SPICY MANGO, SWEET CHILI, 911 HOT LOVE

\$16

- MANGO GRILLED SHRIMP (GF)

SWEET & SPICY, HUMMUS, FRESH LIME

\$20
- MEATBALLS (GF)

HOUSE GROUND BEEF, TOMATO, FRESH
MOZZARELLA

\$15
- WHIPPED FETA

BRICK OVEN BREAD, OLIVE OIL, TOMATO, BASIL

\$14
- CRISPY BRUSSELS

LEMON GARLIC AOLI

\$17
- CHICKEN PARM EGG ROLLS

POMODORO ROMANO

\$15
- NACHOS (GF)

JACK CHEESE, AVOCADO, PICO DE GALLO,
KALAMATA, SOUR CREAM, JALAPEÑOS
ADD CHICKEN +5

\$19

BOWLS

- JASMINE RICE BOWL (GF)

EDAMAME, PICKLED SHALLOTS, CUCUMBER,
GREENS, PONZU, HONEY HABANERO AIOLI,
RAINBOW CARROTS, SUNFLOWER, PEPITAS, SESAME

\$25
- CAESAR (can be GF)

ROMAINE, ARUGULA, TOASTED GARLIC,
OUR DRESSING, FOCACCIA CROUTON

\$16
- LITTLE G HOUSE (GF)

LITTLE LEAF GREENS, CUCUMBER, CHERRY
TOMATO, RED ONION, OREGANO VINAIGRETTE

\$18
- MEDITERRANEAN (can be GF)

LOCAL GREENS, CUCUMBER, TOMATO,
RED ONION, HUMMUS, FETA, KALAMATA,
TZATZIKI, BRICK OVEN PITA

\$21
- ADD TO SALAD

+CHICKEN \$8 +STEAK TIPS \$14 +SHRIMP \$11
+LAMB TIPS \$12 +FALAFEL \$6 +DAYBOAT MKT
+CRISPY CHICKEN \$12

BETWEEN BREAD

ALL SERVED WITH HAND CUT FRIES
TRUFFLE FRIES +4 ADD BACON +4

- LG BURGER

1/2# PRIME BEEF BLEND, CHEDDAR, LETTUCE,
TOMATO, ONION, BRIOCHE, G SPECIAL SAUCE

\$19
- SOUVLAKI
CHICKEN | LAMB | FALAFEL

HUMMUS, TZATZIKI, LETTUCE, TOMATO, ONION,
OUR FLATBREAD

\$19
- CRISPY CHICKEN

ROMAINE, PICKLES, NUGGET SAUCE, BRIOCHE
(CAN BE PREPARED PLAIN OR GRILLED)

\$17
- BACON BLEU BURGER

BLEU CHEESE, BACON ONION JAM, BRIOCHE

\$20

*GLUTEN FREE BUN+\$3

BIG PLATES

- STEAK TIPS (GF)

LOADED MASH (BACON, CHEDDAR, SOUR CREAM)
LITTLE GREENS, HOT CHERRY PEPPERS

\$34
- LAMB TIPS (GF)

HAND CUT FRIES,TOMATO,RED ONION,
KALAMATA, FETA, CUCUMBER

\$32
- DAYBOAT

CHEF'S PREPARATION OF LOCAL FISH

MKT

- BUCATINI AND MEATBALLS

FRESH PASTA, OUR MEATBALLS,
POMODORO, ROMANO

\$27
- STEAK FRITES

HAND CUT FRIES, BORDELAISE

MKT
- CBZ

CHICKEN+BROCCOLI+ZITI

\$29

(GF)= GLUTEN FREE PLEASE INFORM US OF ANY FOOD ALLERGY. WE USE NO NUTS, NUT OILS OF ANY KIND! WE USE OLIVE OIL AND SOYBEAN OIL

BRICK OVEN PIZZA

RED SAUCE		SPECIALTY PIES	
MARGHERITA	\$20	CHICKEN CAESAR	\$24
RED SAUCE, FRESH MOZZARELLA, BASIL		GRILLED CHICKEN, OUR DRESSING, ROMAINE	
PAPPARDELLE	\$22	PROSCIUTTO	\$22
HOT SAUSAGE, TOMATO SHERRY CREAM, HOT OIL, BASIL		CHEESE, FIG BALSAMIC, ARUGULA	
TRADITIONAL CHEESE	\$18	M.T.A	\$22
		MUSHROOMS, TRUFFLE, LEMON DRESSED ARUGULA	
PEPPERONI	\$19	CAILYN	\$23
PEPPERONI, RED SAUCE		CHICKEN, BROCCOLI, FIVE CHEESES, LEMON	
SWEET+HOT SLAP SHOT	\$22	WHITE	\$22
HOT CHERRY PEPPERS, PEPPERONI, HOT HONEY		RICOTTA, MOZZARELLA, PROVOLONE, ROMANO, TOASTED GARLIC, OREGANO	
MEATBALL	\$19	SWEETS	
OUR FAMOUS MEATBALLS, SAUCE, THREE CHEESE BLEND		HOT COOKIES	\$12
		ADD VANILLA GELATO +3	
EVERYTHING	\$23	CHOCOLATE MOUSSE	\$13
PEPPERONI, SAUSAGE, MUSHROOM, OLIVE, ONION		WITH OREO CRUMBS AND WHIPPED CREAM	
VEGGIE	\$24	CINNAMON + SUGAR	\$15
SPINACH, MUSHROOM, BROCCOLI, FIVE CHEESES		FRIED DOUGH	
		VANILLA GELATO AND TRIPLE BERRY PUREE	
*GLUTEN FREE CRUST +5		MARKET DESSERT	\$16
* OUR OWN HOT HONEY +2		STAFF FAVORITE, CHANGES FREQUENTLY	
BEVERAGES			
ROTATING TAPS		WINES	
COORS LIGHT, 4.2%	\$7	WHITE	
BENTWATER, THUNDER FUNK, 7.3%	\$9	CHARDONNAY, CALIFORNIA	\$14/\$39
FIDDLEHEAD, HAZY I.P.A. 6.2%	\$10	PINOT GRIGIO, ITALY	\$14/\$39
MAINE LUNCH, 7%	\$13	ROSE, FRANCE	\$14/\$39
ROTATING TAP	\$MP	BORDEAUX WHITE, FRANCE	\$14/\$39
ALLAGASH WHITE, 5.2%	\$9	GRUNER VELTLINER, AUSTRIA	\$14/\$39
PERONI, 5.1%	\$8	NEW ZEALAND, SAUV. BLANC	\$14/\$39
SAM ADAMS, SEASONAL	\$9	PROSECCO, ITALY	\$14/\$39
NON-ALCOHOLIC DRINKS		SPARKLING ROSE, ITALY	\$14/\$39
COKE, DIET, COKE, GINGER ALE	\$4	RED	
WATERMELON SODA, ROOT BEER	\$4	ITALIAN RED	\$14/\$40
SELTZER, SPRITE, LEMONADE	\$4	FRENCH RED	\$15/\$45
GINGER BEER	\$5	PINOT NOIR, CALIFORNIA	\$14/\$40
JUICE	\$6	CABERNET, CALIFORNIA	\$13/\$40
MILK, CHOCOLATE MILK	\$5	PORTUGUESE RED, PORTUGAL	\$13/\$39
UNSWEETENED ICED TEA/COFFEE	\$3		
HOT TEA	\$4		
ESPRESSO /AMERICANO	\$5		
CAPUCCINO/ LATTE	\$7		