

PARRILLA



SMALL PLATES

Farm Salad	Spicy and sweet greens with pickled cherry tomatoes, fresh local seasonal vegetables, egg, and roasted shallot vinaigrette. Topped with local chevre and candied Marcona almonds	\$15
Caesar Salad	Romaine tossed with house caesar dressing and parmesan cheese. Served with grilled tomatoes and fried baguette topped with anchovy butter	\$17
	Seared Salmon or Shrimp Skewer	Add \$12
Spicy Tuna Salad	Seared Yellowfin tuna tossed with mango and avocado over mixed greens — dressed with sushi vinegar and finished with sweet soy glaze and sriracha aioli	\$21
Maine Cheese Plate	A plate of various cheeses, some local and some from away, with accompaniments	\$20
Garlic Butter Shrimp	Shrimp cooked with garlic butter and chorizo. Served with grilled baguette	\$18
Local Oysters	Served with red mojo and mignonette	six - \$21 twelve - \$38
Sausage Party	A changing selection of Colvard & Co sausages with whole grain mustard, kimchi, and salsa roja	\$16
Papas Bravas (Fried Fingerling Potatoes)	Served with saffron aioli and salsa roja	\$9
Elotes	Deconstructed grilled corn with house crema, cotija cheese, and chipotle powder. Garnished with lime and cilantro	\$9
Proveleta	House smoked provolone, herb crusted then grilled and served over bread. Topped with chimichurri and pickled onion	\$17
	Andouille sausage	Add \$5
Sliders	Three Impossible Burger sliders on mini buns with avocado, pickled onion, truffle aioli, and sweet house sauce	\$16

Consuming raw or undercooked meat/seafood can lead to food borne illness

LARGE PLATES

Vegan "Fajita" Bowl Sautéed red pepper, onions, and mushrooms over coconut java rice with fried corn tortilla strips and cococut avocado "aioli" \$21

Salmon or Shrimp Skewers with mojo sauce	Add: \$12
Seared scallops	Add: \$16

Mixed Grill A changing assortment of grilled meats and seafood served with a variety of sauces and marinades \$34

Vegetarian Mixed Grill Various grilled seasonal, local vegetables served with a variety of sauces and marinades \$31

Seared Salmon Finished with a lemon chili glaze and served with a seasonal vegetable over saffron rice \$31

Charbroiled Sirloin Choice sirloin served with chevre mashed potatoes, adobo-seasoned green beans, and red chimichurri \$36

Chicken Southern style fried chicken and gravy served with mashed potato and seasonal vegetable \$31

Burger House blend burger dressed with truffle aioli, sweet steak sauce, and aged cheddar cheese. Served with seasoned fried potato wedges \$22

SWEET PLATES all \$9

Choco-Latte Tort (gf)

Rich dark chocolate torte topped with an orange mascarpone and toasted almonds

Apple Turnover

Apple stuffed pastry puff served over a butter cinnamon sauce and accompanied with Mounth Desert Ice Cream

Tres Leches

A semitraditional vanilla-infused tres leches cake with whipped cream, toasted coconut frosting and lemon zest

Blueberry Bread Pudding

Bread pudding made with brioche, Maine blueberries, and lemon zest served with Mount Desert Ice Cream

GOOD SODAS, ETC.

Old Soaker Root Beer	\$3.95
Old Soaker Blueberry	\$3.95
Maine Root Ginger Beer	\$3.95
Stewart's Birch Beer	\$3.95
Honest Tea Moroccan Mint 16oz.	\$3.95
Coke - Mexican glass bottle with real sugar	\$3.95