

BINTLIFF'S AMERICAN CAFÉ

BRUNCH FAVORITES

Items with an * are served with a choice of pasta salad or homefries
A demi-salad may be substituted for .99

SEAFOOD BISQUE

Crab, scallop & haddock bisque made with a tomato chipotle lobster stock
Cup ~ 5.99 Bowl ~ 7.99

HOUSE SMOKED SALMON PLATTER

Homemade "hot smoked" salmon w/ greens, tomato, red onion, fried capers, scrambled eggs, mustard crème fraiche, toast or bagel & cream cheese ~ 12.99
Add locally made *Spelt Right* spelt bagel ~ 1.50

CAMARONES MOROS

Grilled shrimp served over our homemade black beans & rice. Topped with pico de gallo, chipotle sour cream, guacamole, pepperjack & flour tortilla ~ 12.99

PAN SEARED CRAB CAKES *

Homemade New England style crab cakes served with lime remoulade ~ 10.99

BACON FRITTATA *

Applewood smoked bacon, broccoli & red onion lightly sautéed with 3 eggs, topped w/ Swiss & finished in the oven ~ 9.99

VEGETABLE FRITTATA *

Baby spinach, asparagus & tomato lightly sautéed with 3 eggs, topped with pepperjack & finished in the oven ~ 9.99

CURRY TOFU SAUTE * (vegan)

Tofu, pepper, broccoli, onion & mushroom sautéed in a curry, coconut milk & pineapple sauce ~ 9.99
Sub: Chicken ~ 3, Shrimp ~ 4

GRANDY OATS GRANOLA AND FRUIT BOWL (contains nuts)

Organic granola served with freshly cut fruit, vanilla yogurt & honey drizzle ~ 6.99

SALADS

AUTHENTIC CAESAR

Romaine tossed with our Caesar dressing, croutons and Italian cheese blend ~ 6.99
Add: Grilled Chicken ~ 4, Grilled Shrimp ~ 5, Grilled Bistro Steak ~ 5

SEASONAL SALAD SPECIAL

Ask your server for details.

THE COBB

Romaine tossed with ranch dressing, topped with tomato, smoked bacon, roasted turkey, hard boiled egg, bleu cheese & Italian cheese blend ~ 8.99

BABY SPINACH & BRIE SALAD (contains nuts)

Fresh baby spinach tossed in molasses vinaigrette & served with grilled apples, warmed brie & candied pecans ~ 9.99

SANDWICHES

All sandwiches are served with potato chips, homefries or pasta salad & a pickle.
A demi-salad may be substituted for .99

HOUSE ROASTED TURKEY WRAP

Fresh house roasted turkey wrapped with red onion, tomato, havarti, romaine lettuce & red pepper mayonnaise ~ 8.99
Add Thick Cut Smoked Bacon ~ 1.99

GRILLED CHICKEN SANDWICHES

Tomato, red onion, lettuce, mayonnaise & Swiss ~ 8.99
Brie cheese, bacon & pesto ~ 9.49 (contains nuts)
Hot spice rub, chevre & red bell pepper ~ 8.99

STEAK WRAP

Bistro steak sautéed with mushroom, red onion, bell pepper, baby spinach & cheddar ~ 8.99

GRILLED REUBEN EN PHYLLO

Our signature corned beef, sauerkraut, Swiss & Russian dressing wrapped & grilled in phyllo pastry ~ 9.99

JUST MOTHER EARTH WRAP

Sautéed tofu, asparagus, bell pepper, tomato, broccoli, baby spinach, mushroom, red onion & zucchini tossed in balsamic herb dressing ~ 9.99

MAINE LOBSTER ROLL

Hand picked Maine lobster poached in Beurre Monte with a sprinkling of fresh chives & a touch of mayonnaise ~ Mkt \$

CAFÉ BURGER

Angus beef, cheddar, tomato, red onion & mayo ~ 8.99

or

Chipotle Burger with cream cheese and sautéed onions (HOT) ~ 8.99

GRILLED BRIE AND TOMATO

Served open faced on homemade Tuscan bread with basil pesto ~ 7.99
Add: Thick Cut Smoked Bacon ~ 1.99

SANDWICH SPECIAL

Ask your server for details

BEVERAGES

COFFEE FLAVOR SHOTS

Godiva Chocolate, White Chocolate or Caramel ~ .50

Sparkling Peach Cooler peach juice, cranberry, soda & lime (non-alcoholic) ~ 2.79

Coffee by Design Coffee or Tea	1.99	Premium Orange Juice	2.79
Hot or Cold Chai Tea	2.99	Cranberry, Tomato, Apple or	
Hot Cocoa	1.99	Pineapple Juice	1.99
Espresso, Capuccino, Latte	3.29	Milk Regular or Chocolate	1.99
Doubles add:	1.29	Soy Milk	2.59
Soy Milk add:	0.50	Soda	1.99
Iced Coffee	1.99	Maine Root Root Beer	2.59
Iced Tea Regular or Green	1.99	Sparkling Water	2.59

SPECIALTY DRINKS

SIGNATURE BLOODY MARY

A classic recipe. Spicy and made from scratch ~ 6.99

BELLINI

The "Italian Mimosa" combines Champagne, peach juice & lime ~ 8.99

Lady Godiva

Coffee By Design coffee, Godiva white chocolate, Grand Marnier & a dash of cinnamon
Served iced or hot ~ 7.99

MIMOSA

A Bintliff's favorite w/ Brut Champagne, triple sec and premium OJ ~ 7.99

ABSOLUTION

Start w/ our famous mimosa then add Absolute Raspberry & a splash of grenadine syrup ~ 9.99

HONEYMOON

Maine Meadworks wildflower honey mead & Brut Champagne ~ 8.99
Add a splash of OJ for a Meadmosa

We accept Visa, MC, Amex, and debit cards. We do not accept personal checks. An 18% gratuity may be added to parties of 6 or more

Maine health code requires the following statement.

"This menu contains food which may be served raw or undercooked or may contain raw or undercooked foods. Consumption of this food may increase the risk of foodborne illness. Please check with your physician if you have any questions about consuming raw or undercooked foods"

BENEDICTS

CLASSIC EGGS BENEDICT

Two poached eggs & Canadian bacon on an English muffin w/ homemade hollandaise sauce ~ **8.99**

BISTRO STEAK BENEDICT (contains nuts)

Petite beef filets on an English muffin, topped with two poached eggs & asparagus pesto cream sauce. Garnished with Italian cheese blend ~ **11.99**

VEGETABLE BENEDICT

Two poached eggs over roasted portobello mushroom on an English muffin with sautéed baby spinach, tomato, mushroom, asparagus, onion, red bell pepper, broccoli, zucchini, & hollandaise ~ **10.99**

MAINE LOBSTER OR CRABMEAT BENEDICT

Hand picked fresh Maine lobster or crabmeat & spinach on an English muffin with two poached eggs & hollandaise ~ **Mkt \$**

EGGS FLORENTINE BENEDICT

Wilted spinach, fresh tomato & two poached eggs on an English muffin with a smoked bacon, onion & Parmesan cheese sauce ~ **9.99**

LOUISIANA BAYOU BENEDICT

Grilled andouille sausage on homemade corncakes topped with two poached eggs & spicy Cajun hollandaise ~ **10.99**

CRAB CAKE BENEDICT

Homemade crab cakes, topped with two poached eggs & hollandaise ~ **12.99**

SCRAMBLES

made with 3 eggs and served w/ choice of English muffin, homemade Tuscan white or honey wheat toast & 3 potato homefries

BINTLIFF SCRAMBLE

Fresh basil, cracked black pepper & Italian cheese blend garnish ~ **6.99**

EGGS BEURRE NOIR

Portobella & button mushroom, capers & fresh parsley sautéed in browned butter ~ **8.99**

TUSCANY SCRAMBLE

Roasted garlic, fresh tomato, Tuscan croutons & Italian cheese blend ~ **7.99**

MEDITERRANEAN SCRAMBLE

Kalamata olive, scallion, sundried tomato & feta cheese ~ **8.99**

BREAKFAST SPECIALTIES

HUEVOS RANCHEROS

Homemade black beans & rice with two fried eggs, pico de gallo, chipotle sour cream, guacamole & flour tortilla ~ **9.99**

Items below are served w/ choice of English muffin, homemade Tuscan white or honey wheat toast & 3 potato homefries.

VEGGIE HOMEFRIES

Baby spinach, tomato, mushroom,, asparagus, onion, red bell pepper, broccoli & zucchini sautéed & served over 3 potato homefries with Italian cheese blend & two eggs ~ **8.99**

HOMEMADE CORNED BEEF HASH

Chunks of Black Angus corned beef, 3 potato homefries, onion & house blend of herbs & seasonings. Topped with two eggs any style ~ **10.99**

BINTLIFF'S CLASSIC TWO EGG BREAKFAST

Two eggs prepared any style, with 3 potato homefries & toast ~ **5.99**
Add: Sausage or Virginia Ham ~ 1.50 Bistro Steak ~ 4.99 Smoked Bacon (2) ~ 1.99
Andouille Sausage (1) ~ 2.79

ACADIAN OMELET

Spicy andouille sausage, red onion, baby spinach & pepperjack ~ **9.99**

Pancakes, French toast & waffles are served with house syrup.

Try 100% local Maine maple syrup ~ 1.79

Add mixed fruit or strawberries to any waffle, pancake or French toast ~ 2.29

PANCAKES

**can be made with organic whole wheat batter*

***BUTTERMILK (STACK OF 3) ~ 6.99**

***MAINE BLUEBERRY, BANANA PECAN OR RASPBERRY ALMOND ~ 7.99**

GINGERBREAD PANCAKES WITH WARM LEMON SYRUP ~ 7.99

*** CHOCOLATE AND/OR PEANUT BUTTER CHIP PANCAKES ~ 7.99**

SINGLE PANCAKE: REGULAR ~ **2.99** SPECIALTY ~ **3.29**
DOUBLE PANCAKES: REGULAR ~ **5.99** SPECIALTY ~ **6.59**

WAFFLES

AUTHENTIC BELGIAN WAFFLE

A malted flour batter made in a cast iron waffle press & topped w/ whipped cream ~ **7.99**

GEORGIA PECAN CARAMEL WAFFLE

Pressed with toasted pecans drizzled w/ caramel & topped w/ whipped cream ~ **8.99**
With fresh mixed fruit or strawberries add: **2.29**

DARK CHOCOLATE WAFFLE

Belgian waffle batter blended with dark chocolate & finished w/ fresh strawberries & whipped cream ~ **8.99**

FRENCH TOAST

CLASSIC TUSCAN FRENCH TOAST

Our homemade Tuscan bread, dipped in a batter of eggs, cream, vanilla, cinnamon & nutmeg **Full (3) ~ 7.99 Db1 ~ 5.99 Sgl ~ 2.99**

APPLE CINNAMON RAISIN STUFFED FRENCH TOAST

Homemade Tuscan white or honey wheat (2 pieces) French toast stuffed with apple & cinnamon raisin compote then drizzled with cinnamon glaze **Full—8.99**

GRANOLA CRUSTED FRENCH TOAST (contains nuts)

Our homemade Tuscan white or honey wheat bread, battered & rolled in *Grandy Oats* Maine made organic granola
Full (3) ~ 8.99 Db1 ~ 6.59 Sgl ~ 3.29

ORANGE GRAHAM FRENCH TOAST

Our Tuscan bread dipped in orange batter and coated with graham cracker crumb **Full (3) ~ 8.99 Db1 ~ 6.59 Sgl ~ 3.29**

SIDES

North Country Smokehouse Thick Cut Applewood Smoked Bacon (3)	3.29
North Country Smokehouse Maple Breakfast Sausage or Andouille Sausage	2.79
Bistro Steak	5.99 Hollandaise Sauce .50
Corned Beef Hash	5.99 Fresh Fruit Bowl Mrk\$
Ham	2.79 <i>Grandy Oats</i> Granola 2.99
House Smoked Salmon	4.99 Oatmeal 3.79
Eggs (each)	1.29 Side Salad 3.99
Plain Bagel	1.49 Black Beans & Rice 2.99
Spelt Bagel	2.29 Three Potato Homefries 1.99
Cream Cheese	.79 Veggie Homefries 4.99
English Muffin	1.49 Yogurt (Vanilla) 1.79
Toast (1)	.89 Maine Maple Syrup 1.79

CUSTOM OMELETS & BREAKFAST TORTILLA WRAPS

Create your own. Made with 3 eggs & four ingredients ~ 9.99

each additional ingredient add ~ 1.00

w/ choice of English muffin, homemade Tuscan white or honey wheat toast & 3 potato homefries

Andouille Sausage	Maple Sausage	Asparagus	Chipotle Pepper "Hot"	Red Onion	American Cheese	Havarti
Bistro Steak	Smoked Bacon	Baby Spinach	Guacamole	Roasted Garlic	Brie	Italian Cheese Blend
Canadian Bacon	Smoked Salmon	Basil	Kalamata Olive	Roasted Pepper	Chevre	Pepperjack
Corned Beef	Virginia Ham	Bell Pepper	Mushroom	Scallion	Cream Cheese	Swiss
Lobster (Mkt \$)	Tofu (firm)	Broccoli	Pesto	Sundried Tomato	Feta	Cheddar
Maine Crab (Mkt \$)		Capers	Pico De Gallo	Tomato	Fresh Mozzarella	