

GREENS & HOUSE MADE SOUPS

Caesar

romaine, house made Caesar dressing, garlic croutons, fried capers, shredded parmesan

Roasted Beet Quinoa Spinach

roasted beets, quinoa, spinach, carrot, pepitos, edamame, avocado and feta cheese with apple cider vinaigrette

Portobello Pear Salad

mixed greens with marinated portobello mushrooms, crisp pears, red onion, avocado, candied pepper walnuts, creamy feta and house made maple balsamic vinaigrette

Grilled Vegetable

warm grilled seasonal vegetables topped with Macedonian feta and drizzled with balsamic glaze and garlic olive oil

Crispy Cobb Salad

chicken, avocado, tomatoes, crumbled blue cheese, romaine with poppy seed dressing and topped with a crispy tempura bacon wrapped egg

Creamy Tomato Parmesan

velvety house made creation with crouton spear

GRAZING

Crispy Chicken & Waffles

hand tossed buttermilk chicken fried crispy on house made waffles with creamy maple mustard

Crispy Chicken Poutine

house frites topped with crispy chicken, crispy chicken skin, cheese curds, scallions and black pepper Tobasco country gravy

Crispy Fried Buffalo Cauliflower

lightly coated cauliflower fried crispy and tossed with red hot buffalo sauce. Served with house made chunky blue cheese dressing

Calamari & Shrimp

crispy tempura shrimp and calamari drizzled with bang-bang sauce

Pork Belly Burnt Ends

in house smoked pork belly cooked crispy then smothered in our espresso BBQ topped with a light drizzle of white BBQ sauce

Wings

crispy chicken wings coated in our maple brown sugar Sriracha glaze

Shrimp Tacos

fire crusted shrimp, fresh avocado & creamy herb aioli. With choice of flour or corn tortilla

Whipped Feta with Cherry Tomatoes & Garlic

served with toasted baguette

Housecut Kennebec Fries with Dipper

choice of dipper: truffle aioli, spicy ketchup, sriracha aioli, buffalo blue aioli, garlic herb aioli, and maple mustard
> add extra dipper 1.50

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ADD TO ANY SALAD OR MEAL

SAUTÉED MUSHROOMS	6	SEARED HADDOCK	11
SAUTÉED CHICKEN	8	GRILLED HALLOUMI	7
GARLIC SRHIMP	12	GARLIC TOAST	2 (1/2) 4 (FULL)
STRIP LOIN (6OZ)	18	CHEESE TOAST	3 (1/2) 6 (FULL)

BURGERS & SANDWICHES

ALL BURGERS AND SANDWICHES SERVED WITH YOUR CHOICE OF POMME FRITES, SOUP, CAESAR SALAD OR SPINACH BEET SALAD
(GLUTEN FREE BREAD AND PASTA AVAILABLE UPON REQUEST)

Grilled Cheese

three cheese blend, house smoked Mitzz bacon, roasted tomato and basil on grilled sourdough

Mitzz Burger

our signature house blend seared 6oz patty topped with your choice of blue cheese or smoked cheddar, caramelized onion, arugula, pickled cucumber, onion, house made beer mustard, smoky tomato ketchup and herb aioli on a grilled brioche

- > add house smoked Mitzz bacon 2
- > add sliced mushrooms 2

Maple Sriracha Glazed Chicken Sandwich

buttermilk fried chicken tossed in our house made maple sriracha soy glaze with sriracha aioli coleslaw and house made pickles on a toasted brioche bun

Haddock Burger

fire spiced or lemon pepper with arugula, tomato, tartar aioli on grilled brioche bun

Chicken Salad Sandwich

with crispy chicken skin, crisp apple, havarti, onion jam, herb aioli and iceberg lettuce on toasted sourdough

Chef's Club

crispy Mitzz bacon, buttermilk fried chicken, vine ripened tomato, arugula and honey mustard aioli on a grilled brioche bun

New York Peppercorn Steak Sandwich

Angus Reserve AAA striploin grilled and topped with house made creamy peppercorn sauce. Served on garlic toast

The Classic Smash Burger

signature 6oz grilled patty blend made from short rib, brisket and ground chuck, smashed and seared topped with American cheese, shredded iceberg lettuce, grilled white onion and pickles, with our house smash sauce on a butter griddled brioche bun
> add a patty 7

The Mitzzetarian Burger

house made with brown rice, roasted beets and black beans, topped with smoked cheddar, kale, pickled cucumber, onion jam, tomato, smoked tomato ketchup, herb aioli and beer mustard on brioche
> add avocado 2

BIG PLATES

Short Ribs

braised beef short ribs with house made jus, herb mushroom risotto and honey roasted carrots

Mitzz Meatloaf

house blended meatloaf with house made jus and smoked tomato ketchup with blue cheese smashed potatoes and roasted corn

Sable Fish

herb citrus panko crusted, lobster cream sauce with sweet potato gnocchi and braised kale

Steak & Garlic Fries

AAA Angus Reserve 8oz striploin topped with Café de Paris butter & sautéed asparagus

Rib Eye

AAA Angus Reserve cooked to perfection and topped with blue cheese butter. Served with flash fried brussel sprouts and three cheese bacon roasters

BBQ Beef Brisket

slow smoked BBQ beef brisket with smoked cheddar mac n' cheese and flash fried brussels

Sweet Potato Crusted Haddock

filet of haddock crusted in shredded sweet potato and fried crispy served with sautéed asparagus and smoky bacon leek risotto

Chicken Parmesan

lightly breaded and topped with marinara sauce, asiago, & provolone. Served with spaghetti rose and grilled zucchini

PASTA & BOWLS

Peanut Shrimp Crunch Noodle Bowl

carrots, red onion, red peppers, cilantro, three spicy birds eye peppers and noodles tossed in spicy Thai peanut sauce topped with crunchy peanut panko crusted shrimp

Risotto

chicken, roasted corn, arugula pepito pesto, roasted garlic balsamic glaze and parmesan cheese

Italian Sausage Riccioli

fresh Fratelli's pasta tossed in our own spicy cream sauce with house made Italian sausage, mushrooms, red onion and fire roasted tomatoes

Spaghetti

fresh Fratelli's spaghetti with shrimp, roasted garlic, fresh herbs, roasted tomatoes and parmesan cheese; choice of olive oil & garlic butter or lobster cream sauce

Korean Chicken Bowl

grilled marinated Korean chicken, caramelized kimchi, shredded purple cabbage, shredded carrot, avocado, soft boiled egg, cilantro served over jasmine rice topped with green onion and toasted sesame seeds

Tuna Poke Bowl

ahi tuna, avocado, jasmine rice, cucumber, cilantro, wasabi, soy sauce, fresh ginger, sesame seeds, green onion, edamame, and carrot, topped with bang-bang sauce

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12oz 46

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