

BLAZE

Starters

- | | | | |
|--|------|---|------|
| Acadia Mussels Δ
white wine, fire roasted tomato jus, beurre blanc lemon, grilled bread (chorizo, add \$4) | \$14 | Duck Bruschetta
cold smoked duck, duck mousse, fig jam, pickled red onion, Sunset Acres goat & Manchego cheeses, baguette toast | \$14 |
| Wood-grilled Chicken Wings Δ
lemongrass thai chili sauce or spicy sriracha glaze | \$10 | Spring Risotto Δ
fresh asparagus, peas, pearl onions, creme fraiche, basil oil | \$10 |
| Pork Belly B.L.T. Sliders
braised and pan seared pork belly, Maine maple syrup, roma tomato, romaine, garlic aioli | \$13 | Poutine
duck fat fries, Pineland Farms cheddar curds, duck gravy | \$12 |

Hand-cut Maine potato Belgian-style duck fat fries Δ

Fry sauces: roasted garlic aioli, chipotle ketchup or aioli, horseradish cream, truffle aioli 50¢ | duck gravy \$3.50

Charcuterie for two Δ

house smoked and cured local artisan meats and cheeses, duck pate, pork pate, pickled vegetables, traditional accompaniments, grilled bread \$16
~chef's pairings subject to change~

Soups & Salads

- | | | | |
|--|------|---|------|
| Roasted Yellow Tomato Soup Δ
wood-roasted tomatoes, creme fraiche, basil oil | \$8 | Classic Caesar Δ
shaved parmesan, Caesar dressing, house croutons, anchovy | \$10 |
| New England Clam Chowder
littleneck clams, Maine potatoes, bacon ends, fresh herbs | \$14 | Bibb Salad Δ
Boston Bibb lettuce, avocado, smoked bacon, egg, artisan bleu cheese, oven roasted tomato, house-made honey mustard | \$12 |
| Beet & Spinach Salad Δ
baby spinach, roasted beets, red onion, dried cranberries, candied almonds, Sunset Acres goat cheese, beet vinaigrette | \$12 | Add to any salad:
hanger steak, boneless chicken thigh, or crispy pork belly | \$6 |

Tacos, Paninis, Burgers

- | | | | |
|--|------|---|------|
| Blaze Chicken Tacos
flour or corn Δ tortillas, free range pulled chicken, adobo, pickled celery, house slaw, artisan bleu cheese | \$13 | Kobe Beef Brisket Panini
smoked wagyu brisket, slaw, smoked cheddar, artisan bread | \$14 |
| House Smoked Pulled Pork Taco
flour or corn Δ tortillas, Blaze BBQ sauce, smoked cheddar, slaw, grilled corn salsa | \$14 | Heirloom Tomato Panini
grilled heirloom tomato, fresh mozzarella, pesto, artisan bread | \$12 |
| Jamaican Hanger Steak Taco
flour or corn Δ tortillas, all-natural 8oz wood grilled hanger steak, Kirk the Jerk's authentic jerk marinade, slaw, lime crema, tomatillo salsa | \$16 | Bacon Bleu Burger
natural grass-fed ground beef, bleu cheese, cider bacon, brioche bun | \$14 |
| Crunchy Haddock Tacos
flour or corn Δ tortillas, lightly fried corn meal crusted fresh haddock, citrus slaw, chipotle aioli, pico de gallo | \$14 | Blaze Burger
caramelized onion, smoked bacon, stout mustard, blaze BBQ, smoked mozzarella, fried duck egg | \$14 |
| | | El Cubano
braised smoked pork butt, prosciutto, manchego cheese, spicy mustard, pickles, artisan bread | \$14 |

Brick Oven Pizza

- | | | | |
|---|------|---|------|
| BBQ Chicken
brick oven chicken, cheddar, red onion, jalapeno, Blaze BBQ | \$17 | Wood Roasted Veggie
roasted red pepper, caramelized onions, spinach, roasted tomato, roasted garlic, pesto, goat cheese | \$17 |
| Blaze Neapolitan
red sauce, oven roasted tomato, fresh & smoked mozzarella, basil, EVOO | \$15 | Fig & Ricotta
red & white sauce, prosciutto, gruyere, scallions | \$18 |
| Steak & Cheese
shaved sirloin, peppers, onions, smoked cheddar | \$17 | When Pigs Fly
white ricotta base, local all natural duck, bacon, red onion, sunset acres goat cheese, fresh arugula | \$20 |
| Prosciutto & Pineapple
crispy prosciutto, red sauce, pineapple | \$16 | | |

Build Your Own Pizza!

start with San Marzano tomato sauce, white ricotta, Blaze BBQ, or pesto sauce • 12" plain cheese \$11.50
GLUTEN FREE CRUST AVAILABLE \$2 • SOY CHEESE AVAILABLE \$2

Add \$1 each: red onion, pepperoni, black olive, jalapeno, caramelized onion, roasted red pepper, scallion, roasted garlic
Add \$2 each: pepperoni, roasted tomato, roasted mushroom, pineapple, seasonal vegetable or greens, olive medley, fresh basil, spinach

Add \$3 each: bacon, Mission figs, feta, goat cheese, smoked cheddar, gruyere, ricotta

Add \$4 each: pulled chicken, shaved steak, sweet or spicy sausage, chorizo, prosciutto, pulled pork, ground beef, smoked or fresh mozzarella, bleu cheese

Wood Grill & Brick Oven Entrees

- | | | | |
|--|------|---|------|
| Maine Lobster & Crab Risotto with Scallops Δ
wood grilled sea scallops, handpicked Maine lobster & crab, peas, pearl onions, crème fraiche, parmesan | \$28 | Steak Frites Δ
wood grilled prime all-natural 8oz hanger steak, rosemary parmesan duck fat frites, wild mushroom demi glace | \$24 |
| Oven Roasted Chicken Thighs Δ
all natural boneless chicken thighs, porcini mashed, grilled asparagus, honey mustard balsamic pan sauce, and white truffle oil drizzle | \$20 | Bacon Whapped Meatloaf
natural ground bison & local ground pork, Pineland Farms cheddar cheese curds, mashed potato, duck gravy, roasted wild mushrooms | \$24 |

Sides Δ

DUCK FAT FRIES • SIDE SALAD • MASHED OR ROASTED POTATO • COLE SLAW • MUSHROOMS • ASPARAGUS

Consumption of raw or undercooked eggs, meat poultry, seafood or shellfish may increase your risk of food borne illness. Δ =gluten free or can be made gluten free