

T h e

NEST

S a d d l e b a c k

Fromage & Charcuterie \$26

Local and house-cured meats, rotating farm-style cheeses, olives, house pickles, French baguette, with mustard, jams, and spreads

Nest Eggs \$14

English muffin crusted crispy egg, bacon and garlic yolk, hollandaise glaze in a crispy noodle nest (4)

Acadian Hand Pies \$8

Tourtiere Style - ground pork, sweet potato, garlic, warm spices, rosemary, butter brushed puff pastry

Broccoli Cheddar - sauteed broccoli, Cabot Creamery sharp cheddar, butter brushed puffed pastry

Sylv's Citrus \$14

Sliced grapefruit, oranges, pomegranate seeds, chevre, honey, ginger, thyme & crushed pistachios

Whole Damn Bowl Lobster Stew \$22

Maine claw & knuckle lobster meat, reduced garlic cream, bacon, potatoes, rosemary, lemon. Served in a bread boule

Parisian Style Crispy Gnocchi \$24

Crispy potato gnocchi, reduced garlic cream, sundried tomato pesto, pea tendrils

New England Beef Sliders \$18

Maine ground beef, bacon & onion jam, Cabot Creamery Vermont sharp cheddar on toasted brioche (2) served medium

EMPs \$18

Homemade English muffins, everything bagel seasoning, house garlic marinara, prosciutto, burrata (3)