

# Pancakes, French Toast & Waffles

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** \*These items also available with organic whole wheat batter.

\*BUTTERMILK Full (5) 6.99 Dbl 5.99 Sgl 2.99

\*MAINE BLUEBERRY, BANANA \*PECAN or RASPBERRY ALMOND Full (5) 7.99 Dbl 6.59 Sgl 3.29

GINGERBREAD PANCAKES with \*WARM LEMON SYRUP Full (5) 7.99 Dbl 6.59 Sgl 3.29

\*CHOCOLATE and/or PEANUT BUTTER CHIP PANCAKES Full (5) 7.99 Dbl 6.59 Sgl 3.29

**French Toast** Offered with a choice of Tuscan white or honey wheat bread.



## APPLE CINNAMON RAISIN STUFFED FRENCH TOAST

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

### CLASSIC FRENCH TOAST

Our homemade Tuscan bread, dipped in a batter of eggs, cream, vanilla, cinnamon and nutmeg. Full (5) 7.99 Dbl 5.99 Sgl 2.99

### GRANOLA CRUSTED FRENCH TOAST (contains nuts)

Our homemade Tuscan white or honey wheat bread, battered and rolled in Grandy Oats Maine made organic granola. Full (5) 8.99 Dbl 6.59 Sgl 3.29

### ORANGE GRAHAM FRENCH TOAST

Our Tuscan bread dipped in orange batter and coated with graham cracker crumb. Full (5) 8.99 Dbl 6.59 Sgl 3.29

## Waffles

### GEORGIA PECAN CARAMEL WAFFLE

Pressed with toasted pecans drizzled with caramel, topped with whipped cream 8.99  
• With fresh mixed fruit or strawberries add: 2.29

### DARK CHOCOLATE WAFFLE

Belgian waffle batter blended with dark chocolate, finished with fresh strawberries & whipped cream 8.99

### AUTHENTIC BELGIAN WAFFLE

A malted flour batter made in a cast iron waffle press and topped with whipped cream 7.99



## Brunch Favorites

### SEAFOOD BISQUE

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

• Add locally made Spelt Right spelt bagel 1.50

### PAN SEARED CRAB CAKES

Homemade New England style crab cakes served with lime remoulade 10.99

### SEASONAL VEGAN SPECIAL

Ask your server for details

### VEGETABLE FRITTATA

Baby spinach, red onion & tomato lightly sautéed with 3 eggs, topped with havarti and finished in the oven 9.99

• Add Thick Cut Smoked Bacon 1.99

### GRANDY OATS GRANOLA AND FRUIT BOWL

(contains nuts) Organic granola served with freshly cut fruit, vanilla yogurt and honey drizzle 6.99

### GRILLED SHRIMP COCKTAIL

Five gulf shrimp grilled, chilled, & served with cocktail sauce 6.99

### HOUSE-SMOKED SALMON PLATTER

Homemade hot smoked salmon with greens, tomato, red onion, fried capers, scrambled eggs, dill crème fraiche, toast or bagel and cream cheese 12.99

## Custom Omelets, Frittatas & Breakfast Tortilla Wraps

Made with 3 eggs & 4 ingredients 9.99 each • Additional ingredient add 1.00. Served with choice of English muffin, homemade Tuscan white or honey wheat toast and 3 potato homefries.

Andouille Sausage  
Maple Sausage  
Canadian Bacon  
Smoked Salmon  
Corned Beef  
Virginia Ham

Lobster (Mkt \$)  
Maine Crab (Mkt \$)  
Tofu (firm)  
Bistro Steak  
Smoked Bacon  
Broccoli

Baby Spinach  
Red Onion  
Guacamole  
Roasted Garlic  
Bell Pepper  
Asparagus

Chipotle Pepper (Hot)  
Sundried Tomato  
Kalamata Olive  
Roasted Pepper  
Basil  
Capers

Tomato  
Pico De Gallo  
Italian Cheese Blend  
American Cheese  
Cream Cheese  
Swiss

Pepperjack  
Cheddar  
Havarti  
Feta  
Mushroom  
Scallion  
Chevre



# Breakfast Specialties

Served with choice of English muffin, homemade Tuscan white or honey wheat toast and 3 potato homefries.

## HUEVOS RANCHEROS

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

Substitute any of the following:

- Grilled Chicken 4
- Grilled Shrimp 5
- Grilled Bistro Steak 5

## VEGGIE HOMEFRIES

Baby spinach, tomato, mushroom, asparagus, onion, red bell pepper, broccoli and zucchini sautéed and served over 3 potato homefries with Italian cheese blend and two eggs 9.99

## HOMEMADE CORNED BEEF HASH

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

## ACADIAN OMELET

Spicy andouille sausage, red onion, baby spinach and pepperjack 9.99



## BINTLIFF'S CLASSIC TWO EGG BREAKFAST

Two eggs prepared any style, with 3 potato homefries and toast 5.99

Complete your breakfast with:

- Sausage or Virginia Ham 1.50
- Steak 4.99 Bacon (2) 1.99
- Andouille Sausage (1) 2.79

## Benedicts

### CLASSIC EGGS BENEDICT

Two poached eggs and Canadian bacon on an English muffin with homemade hollandaise sauce 8.99

### BISTRO STEAK BENEDICT

Petite beef filets on an English muffin topped with two poached eggs and sundried tomato and roasted garlic cream sauce 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, and hollandaise 10.99

### MAINE LOBSTER BENEDICT

Hand picked fresh Maine lobster and spinach on an English muffin with two poached eggs and hollandaise Mkt \$

### EGGS FLORENTINE BENEDICT

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

### CRAB CAKE BENEDICT

Homemade crab cakes topped with two poached eggs and hollandaise 12.99

### LOUISIANA BAYOU BENEDICT

Grilled andouille sausage on homemade corncakes topped with two poached eggs and spicy Cajun hollandaise 10.99

## 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 Mkt. \$
- Ham 2.79
- Grandy Oats Granola 2.99
- House Smoked Salmon 4.99
- Oatmeal 3.79
- Eggs (each) 1.29
- Guacamole 1.99
- Plain Bagel 1.49
- Black Beans and 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

## Scrambles

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

### BINTLIFF SCRAMBLE

Fresh basil, cracked black pepper and Italian cheese blend garnish 6.99

### EGGS BEURRE NOIR

Portobello and button mushroom, capers and fresh parsley sautéed in browned butter 8.99

### TUSCANY SCRAMBLE

Roasted garlic, fresh tomato, Tuscan croutons and Italian cheese blend 7.99

### MEDITERRANEAN SCRAMBLE

Kalamata olive, scallion, sundried tomato and feta cheese 8.99



*Denotes a Bintliff's Favorite*

WARNING: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# Sandwiches

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

## SMOKED SALMON WRAP

Our own house hot smoked salmon served chilled with baby spinach, tomato, pickled onion, cucumber and herbed cream cheese 11.99

## HOUSE ROASTED TURKEY WRAP

Fresh house roasted turkey wrapped with red onion, tomato, havarti, romaine lettuce and red pepper mayonnaise 8.99

- Add Thick Cut Smoked Bacon 1.99

## JUST MOTHER EARTH WRAP

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

## STEAK WRAP

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

## SPICY GRILLED CHICKEN SANDWICH

Our own hot spice rub, chevre cheese, roasted red peppers, lettuce and tomato 8.99

## BINTLIFF BLT

Smoked bacon, baby spinach, tomato and havarti cheese served on a grilled ciabata roll with roasted red pepper mayo 8.99

## GRILLED REUBEN EN PHYLLO

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

## GRILLED CHICKEN SANDWICH

Grilled chicken, tomato, red onion, lettuce, mayonnaise and Swiss on a grilled ciabata roll 8.99

## MAINE LOBSTER ROLL

Hand picked Maine lobster poached in Beurre Monte with a sprinkling of fresh scallions and a touch of mayonnaise Mlt \$

## CAFÉ BURGER

Char broiled 8 oz Angus beef burger topped with cheddar, tomato, red onion and mayo. Served on a ciabatta roll 8.99

## CHIPOTLE BURGER

8 oz chipotle seasoned Angus beef burger topped with pepperjack cheese, sautéed onions, lettuce and tomato (HOT) 8.99

- Add Thick Cut Smoked Bacon 1.99

# Salads

*Add to any Salad:*

Grilled Chicken 4 • Grilled Shrimp 5 • Grilled Bistro Steak 5

## AUTHENTIC CAESAR

Romaine tossed with our Caesar dressing, croutons and Italian cheese blend 6.99

## THE COBB

Romaine tossed with ranch dressing, topped with tomato, smoked bacon, roasted turkey, hard boiled egg, bleu cheese and Italian cheese blend 9.99

## HOUSE SALAD

Mixed greens, tomato and cucumber garnished with Italian 7.99

## SEASONAL SALAD SPECIAL

Ask your server for details.



# Beverages

## COFFEE FLAVOR SHOTS

Godiva Chocolate, White Chocolate or Caramel

## SPARKLING PEACH COOLER

(non-alcoholic)

Peach juice, cranberry, soda and lime

## COFFEE BY DESIGN Coffee or Tea

Hot or Cold CHAI TEA

## PREMIUM ORANGE JUICE

## JUICE

Cranberry, Tomato, Apple or Pineapple Juice

## HOT COCOA

## ESPRESSO • CAPUCCINO

## LATTE

MILK Regular or Chocolate

## SOY MILK

## SODA

## ICED COFFEE

## MAINE ROOT BEER

## ICED TEA

Regular or Green

WARNING: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

*Functions at Bintliff's offers a unique opportunity to plan your event or intimate gathering with our staff who work with local farms and businesses to create fun, interesting dishes presented with style. Featuring appetizers, lighter fare and entrees including grilled meats, fresh local seafood and vegetarian delights.*