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SANDWICHES

RACHEL PANINI(GF*)

Sliced turkey breast, Swiss cheese, thousand island dressing and cole slaw pressed on marble rye \$10.

FRENCH DIP(GF*)

Roasted Angus top round poached in caramelized onion beef jus in a hoagie roll with cheddar cheese, mushrooms & horseradish aioli \$12.

FRIED HADDOCK SANDWICH

Fresh haddock filet, served on grilled brioche with lettuce, tomato & side of tartar sauce \$13.

BLACKENED SALMON SANDWICH(GF*)

Grilled blackened salmon on a brioche roll with lettuce, tomato, cole slaw & lemon \$14.

TURKEY BLAT(GF*)

Sliced turkey breast, bacon, vine ripe tomato, avocado, bibb lettuce & mayo on toasted francese \$12.

CORNED BEEF REUBEN(GF*)

House prepared corned beef served with melted Swiss cheese, sauerkraut & thousand island dressing on marbled rye \$11.

GRILLED CHICKEN PANINI

Grilled chicken breast, cranberry mayo, bacon gruyere cheese pressed on Francese bread \$11.

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BURGERS

HOMEMADE VEGGIE BURGER

Black bean & quinoa with fresh corn, peppers, zucchini, onion cilantro, a hint of chilis with lettuce, tomato, avocado & cheddar cheese served on a brioche bun with pickles \$13.

BISTRO BURGER(GF*)*

Half pound fresh ground premium angus burger served on a brioche bun with lettuce, vine ripe tomato & pickles \$12.

THE 233 BURGER(GF*)*

Topped with cheddar, Swiss cheese, bacon, fried egg, avocado & fried onions served on a brioche bun with lettuce, vine ripe tomato & pickles \$15.

BURGER ADD ONS:

Cheddar / American / Swiss / Gorgonzola \$1.
Bacon / Fried Egg / Avocado \$1.5

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ENTRÉES

FISH TACOS(GF*)

3 Soft tacos with choice of fried haddock or grilled blackened haddock, mango poblano salsa, creamy Baja sauce & hand cut fries \$18.

CHICKEN POT PIE

Chicken breast, roasted corn, carrots, sweet onion, celery & peas simmered in a rich thyme velouté, topped with flaky pastry & baked \$17


FISH & CHIPS

Fresh lightly breaded haddock filet & hand cut fries with a side of cole slaw & tartar sauce \$18.

SHEPHERD'S PIE

Rosemary lamb layered with roasted vegetables, gravy & parmesan mashed potatoes \$18.

* Consuming raw or under cooked fish or meats may increase your risk of foodborne illness.

 These dishes are spicy

(GF) These dishes are gluten free.

(GF*) These dishes are gluten free or can be made gluten free with slight menu modifications (additional charges may apply)

-Please let us know of any food allergies prior to ordering- - Additional charges may apply to any food modifications.-

233 bistro

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STARTERS

POACHED JUMBO TIGER SHRIMP^(GF)

With sriracha lime cocktail sauce \$1.5 each

OYSTERS ON THE HALF SHELL^{*(GF)}

Local oysters with mignonette of the day & sriracha lime cocktail sauce. \$3. each

HADDOCK TACOS^(GF*)

Choice of fried haddock or grilled blackened haddock on a flour tortilla, with mango poblano salsa & creamy Baja sauce \$10.

BISTRO FRIES^(GF)

Hand cut fries tossed with asiago cheese, fresh sage, oregano & sea salt served with a truffle aioli dipping sauce \$9.

CRISPY BRUSSELS SPROUTS^(GF)

Fried with shiitake mushrooms & shallot, glazed with sambal & honey, served with a side of sriracha aioli dipping sauce \$11.

NACHOS^(GF)

Three nachos with cheddar jack cheese, black olives, pico de gallo, avocado crema & 13 hour smoked brisket \$9.

CLASSIC CHICKEN WINGS^(GF)

Crispy chicken wings tossed in a choice of garlic parmesan, buffalo or honey sambal glazed with blue cheese dipping sauce and carrot & celery sticks \$11.

PRETZELS & BEER CHEESE

Baked pretzels served with a horseradish, cheddar & ME Beer Co.'s Lunch IPA cheese spread \$9.

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SOUPS

FARM TO TABLE SOUP

Ask your server for today's creation
Cup \$5. / Bowl \$8.

NEW ENGLAND CLAM CHOWDER^(GF)

With north country smoke house bacon
Cup \$6. / Bowl \$9.

FRENCH ONION SOUP^(GF*)

Caramelized onions in a sherry & herb beef broth with croutons & Swiss cheese
Crock \$8.

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SALADS

233 HOUSE SALAD^(GF)

Baby watercress, caramelized onions, dried mission figs, gorgonzola, pistachios & sherry vinaigrette \$10.

CLASSIC CAESAR SALAD^(GF*)

Romaine hearts & croutons tossed with our house made creamy caesar dressing topped with parmesan cheese & a lemon wedge \$9.

SEASONAL SALAD^(GF)

Baby spinach, pears, creamy goat cheese, candied pecans & warm bacon maple vinaigrette \$12.

ASIAN SALAD^(GF*)

Cashew, carrots, mandarin oranges, grape tomatoes, bibb lettuce & crispy wontons with ginger sesame dressing \$10.

SALAD ADDITIONS:

GRILLED CHICKEN BREAST^(GF) \$6.

POACHED JUMBO SHRIMP^(GF) \$7.

MARINATED STEAK TIPS^{*(GF)} \$11.

GRILLED SALMON^{*(GF)} \$10.