

MACHE

BISTRO

BAR HARBOR, MAINE

SNACKS & BOARDS

Castelvetro olives lemon, calabrian chili, fennel 6

Vintner board duck rilette, duck prosciutto, Rosette de Lyon salami, Vermont aged goat cheese, Eidolon aged cow cheese 18

Burrata w. pan con tomate 8

Boquerones bruschetta (white anchovies) shaved fennel, preserved lemon, flat bread crackers 8

Two blues board Cambozola (blue camembert), blue crusted goat cheese, truffle honey 10

Tapenade toast oil cured black olives, burrata, herb oil 8

FOR SHARING...OR NOT

Beet salad baby kale, arugula, balsamic, pecans, goat cheese 9

Lobster bisque sherry, cream, roasted peppers 10

Frisee-Lardon salad crispy pork belly, French vinaigrette 9

Grilled local spring onions run water farm, romesco 6

Fried eggplant taco North Spore mushrooms, tahini sauce 11

Crispy carrots lavender honey, yogurt dressing 9

Shaved brussels sprouts Spanish Marcona almonds, garlic 12

Clams garlic, wine, grilled spring onion butter 12

Crudo local halibut, roasted corn, red pepper, basil 10

Mussels saffron, tomato, chorizo 12

Crispy pork belly apricot~pine nut brown butter 13

PLATES

Mushroom confit lentils, pecorino cheese, truffle oil 18

Local halibut w. wild ramp pesto, potato confit 28

Grilled scallops seared polenta, caper relish 28

Slow roasted pork bone-in chop, bacon jam, mashed potatoes 24

Slow cooked duck confit leg duck ragu, seared polenta cake 28

Grilled NY Strip prime aged, mashed potatoes, roasted marrow butter 30