

MACHE

BISTRO

BAR HARBOR, MAINE

SNACKS

Castelvetro olives lemon, calabrian chili, fennel 6

Burrata caprese local tomatoes, basil, balsamic 8

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

Local MDI oysters (3) classic mignonette 9

Grilled baguette FIORE olive oil 2

Grilled baguette w. anchovy herb oil 5

Vintner board rabbit pate, wine salami, Caveman blue cheese, French Brillat aged triple cream 15

Cheese board cambozola (blue camembert) cheese, Spanish Mahon cheese, cave aged cheddar, marinated artichokes, olives, flatbread 17

SALADS & APPS

Mandala Farm green salad tomatoes, radishes, carrots, mustard vinaigrette 10

Morgan Bay kale salad lemon vinaigrette, feta cheese 10

Morgan Bay roasted carrots pistachio oil, pea shoots 9

Pork belly tacos slaw, poblano pepper & cilantro mojo 12

Local roasted beets smoked blue cheese, walnuts 8

Fried brussels sprouts serrano ham 10

Charleston "she crab" soup cream, local crab, garlic, sherry 10

Maine yellowtail amberjack blue corn dusted, smoked tomatillo salsa 13

Stuffed piquillo peppers Maine duck & olive picadillo, lime yogurt 10

Pan roasted clams herbs, guanciale, calabrian chili, grilled baguette 12

Grilled quail pine nut & currant soffritto 14

"French lobster roll" brie cheese, caramelized onions, grill crisped flatbread 14

PLATES

Mushroom confit North Spore mushrooms, French lentils, pecorino cheese, sage oil 21

Grilled salmon fregola salad, charred eggplant relish 28

Scallops creamy polenta, pumpkin seed brown butter 29

Slow roasted pork fennel, olives, creamy polenta 24

Slow cooked duck confit leg mashed potatoes, duck ragu 29

Steak au poivre pepper dusted coulotte steak, mashed potatoes, truffle butter 27

321 Main St, Bar Harbor, ME

207.288.0447

machebistro.com

Consuming raw or undercooked meats, seafood or unpasteurized eggs can increase your risk of food borne illness.