

MACHE

BISTRO

BAR HARBOR, MAINE

SNACKS

Castelvetro olives lemon, calabrian chili, fennel 6

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

Burrata roasted tomatoes, basil, herb oil 8

Chicken liver pate' Mandala Farms organic livers, cornichons, mustard 7

Local Tauton Bay oysters (3) cucumber mignonette 9

Grilled baguette w. Fiore olive oil 2

Vintner board duck prosciutto, Italian speck (smoked prosciutto), truffle salami, truffle cheddar, Taleggio cheese 18

Cheese board Humboldt Fog goat, Roquefort blue cheese, marinated summer squash, olives, flatbread 17

SALADS & APPS

Farm Green salad Morgan Bay greens, carrots, radishes, cucumber 10

Baby kale "caesar" Morgan Bay kale, croutons, green goddess, pecorino 10

Roasted beets balsamic, toasted walnuts, cambozola cheese 7

Seared brussels sprouts Spanish Marcona almonds, garlic 12

Greek cucumber & tomato salad oil cured olives, Pineland feta cheese 8

Roasted radishes Morgan Bay Farms, honey, thyme, balsamic 8

Local clams wine, garlic, speck, grilled baguette 10

Lobster tacos chilled lobster & lemon mayo salad, local pea shoots 13

Spanish shrimp chorizo, smoked paprika, grilled baguette 13

Local mussels wine, garlic, cream, baguette 12

Crispy pork belly tacos bacon~brussels slaw, tomato salsa 13

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

PLATES

Mushroom confit North Spore mushrooms, polenta cake, pecorino cheese, truffle oil 20

Pumpkin seed dusted scallops polenta, fennel confit 28

Grilled salmon couscous salad, lemon arugula pesto 27

Slow roasted pork bone-in chop, bacon jam, mashed potatoes 25

Slow cooked duck confit leg polenta, duck ragu 28

New York Strip prime aged, mashed potatoes, pepper dust, cognac cream 33

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machebistro.com

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