

CURRENT TAKE OUT MENU

3.20.20



SOUPS AND SALADS

TODAYS SOUPS: CARAMELIZED ONION AND CREMINI MUSHROOM BISQUE (VEGAN AND GF)

cup of soup: \$7
soup for 2: \$12 (A PINT)
soup for 4: \$22 (A QUART)

FRESHLY BAKED SOUR DOUGH BAQUETTE 3

WILTED SPINACH SALAD

WILTED WITH A QUICK SAUTÉ OF RED ONIONS, BROCCOLI, ARTICHOKE HEARTS, GRAPE TOMATOES, LEMON-BALSAMIC VINAIGRETTE, SHEEP'S MILK FETA, TOASTED PINE NUTS (V, GF, CAN BE V+) 12

MIXED GREENS SALAD

PICKLED GOLD BEETS, CANDIED PECANS, LEMON-TAHINI VINAIGRETTE, HEMP SEEDS, AND CRISPY WONTON CROWN (V+, CAN BE GF) 12

*ADD TO ANY SALAD: GRILLED CHICKEN 5, BAKED OR FRIED TOFU 4, FALAFEL 4, ANDOUILLE SAUSAGE 7.

APPETIZERS AND SMALL PLATES

BANDALOOP EGG ROLLS

CARAMELIZED RED ONIONS, TOASTED WALNUTS, AND GORGONZOLA, PORT WINE REDUCTION (V) 12

CRISPY TOFU (V+, GF) OR GRILLED CHICKEN SKEWERS

TWIN SAUCES OF ZESTY ASIAN PEANUT AND PISTACHIO-CILANTRO PESTO, SPICY HOUSE MADE KIMCHI, TAMARI CARAMEL 10

VERMONT AGED CHEDDAR QUESADILLA

SALSA FRESCO, HERBED SOUR CREAM, SUGAR CURED JALAPENOS (V) 12

ADD GRILLED CHICKEN 5, TOFU 4, OR ANDOUILLE SAUSAGE 5, GLUTEN FREE ON CORN TORTILLAS + 1

LARGE PLATES

CHEESE PIZZA WITH HOUSE SALAD FOR 2

HOUSE MADE TOMATO SAUCE, BASIL, SHARP CHEDDAR AND PECORINO WITH A BALSAMIC VINAIGRETTE

HOUSE SALAD FOR 2 22

WHITE PIZZA WITH HOUSE SALAD FOR 2

GARLICKY BROCCOLI RABE, TOMATOES, CHEVRE, SHARP CHEDDAR, AND PECORINO WITH A BALSAMIC VINAIGRETTE

HOUSE SALAD FOR 2 24

VEGAN PIZZA WITH HOUSE SALAD FOR 2

MUSHROOMS, PEPPERS, ONION, BROCCOLI RABE, TOMATO BASIL SAUCE, PINE NUTS, AND NUTRITIONAL YEAST WITH

HOUSE SALAD FOR 2. 22

ENTREES

chicken pot pie dinner for 2/4

chicken breast pot pie with carrots, celery, onions, peppers and spinach with a gluten free pie crust, served with house salad and sour dough loaf for 2 or 4 28/54

vegan pot pie dinner for 2/4

savory pot pie with tofu, carrots, celery, onions, peppers and spinach with a gluten free pie crust, served with house salad and sour dough loaf for 2 or 4 26/50

spaghetti and meatballs dinner for 2/4

house made spaghetti noodles and premium meat balls in a tomato basil sauce, includes house salad and sour dough bread for 2/4 28/54

spaghetti and vegan meatballs dinner for 2/4

house made vegan spaghetti noodles and veggie burger "meat" balls in a tomato basil sauce, includes house salad and sour dough bread for 2/4 23/44

bandaloo greens and beans

cannelloni bean stew with caramelized onions, roasted garlic, roasted winter squash and baby greens, crunchy corn tortilla garnish, three pepper confit, basmati rice (v.+ gf) 15 full or 11 half

vermont cheddar & cavatappi

our version of mac-n-cheese with a pinch of red pepper flakes, fresh basil, roasted tomatoes, and broccoli florets 19 full or 13 half

add a protein to above stews or pasta: grilled chicken 5, baked or fried tofu 4, andouille sausage 7

SIDES AND EXTRAS:

crispy fingerlings 5

sugar cured jalapeños 2

pickled kimchi 4

pickled beets 3

side of veg du jour 5

TAKE OUT MENU AVAILABLE 4 - 7:30

our menu will change daily as we sort out what works best. we should have an update for you by 3:00 each day.

available online at www.bandaloorestaurant.com

order online or call 207-967-4994

we thank you for trusting us with your food during these times. to reduce chances of contamination, we are keeping staff to two households that live basically here at bandaloo and in our homes. scott and bridget (owners) and natalie and bridget (sous chef and host). we thank you for allowing us to serve you and have an excuse to leave the house!

consuming raw or undercooked meats, poultry, shellfish, seafood, or eggs may increase your risk of food-borne illnesses. please inform your server or bartender of any food allergies!

for any serious dietary restrictions, please contact the chef in advance!

we bake our own breads and desserts in house and cannot guarantee a full gluten free facility although every step is taken to limit any cross contamination.