

# SUNDAY BRUNCH MENU

JULY 18TH, 2021

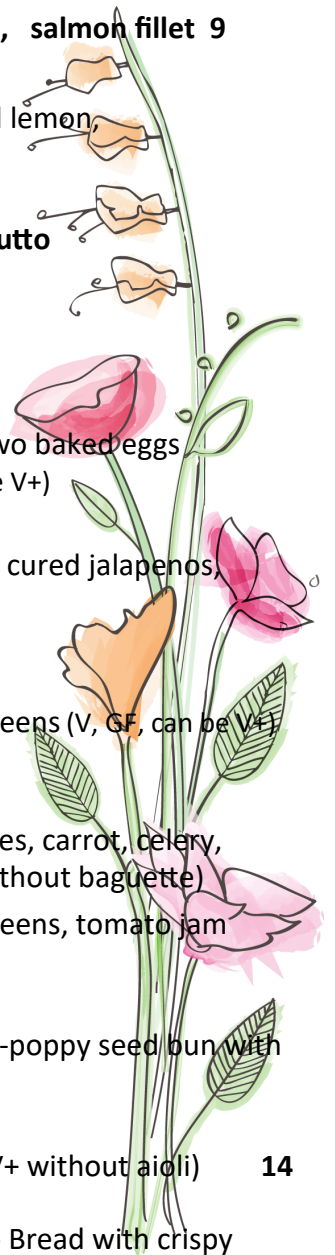
# BANDALOOP

SINCE 2004



## SIDES, SWEETS AND TREATS

- HOUSE MADE GF PEPITA AND PECAN GRANOLA** with Local yogurt, Maine maple, and fresh fruit (V,GF) 9
- FRESH FRUIT** fresh melons, strawberries, blueberries, mango (V+,GF) 6
- FRESH BAKED BANDALOOP CROISSANT** Just Butter 4 or Rosemary Parmesan, Blueberry Cream Cheese, Chocolate (V) 5
- FRESH BAKED CREAM SCONE** Lemon (V), or Blueberry (V+, GF) 4
- FRESH BAKED CINNAMON BUNS** with Hibiscus-Cream Cheese Frosting (V) 4
- FRESH BAKED MUFFIN** chocolate chip banana (V+) 4
- CHILLED SWEET CORN-POTATO –JALAPEÑO BISQUE** with charred corn and scallions (GF, V+) 7c/9b
- 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
- BABY KALE SALAD** pickled gold beets, candied pecans, lemon-tahini vinaigrette, hemp seeds, and crispy wontons (V+, can be GF) 12
- BANDALOOP HUMMUS SALAD** bed of house hummus, lemon and olive oiled Little Leaf greens, Moroccan cured olives, toasted seed crunch, Marcona almonds (V+, GF) 13
- Add to any salad:** grilled chicken 5, baked or fried tofu 4, andouille sausage 7, salmon fillet 9
- MIXED BERRY IRON SKILLET CORNMEAL PANCAKE** 11  
10 inch cornmeal-buttermilk pancake with mint, fresh berries, mango, preserved lemon, sour cherry maple syrup (V)
- LOCAL ORGANIC EGG QUICHE** choice of: 14  
**Spinach-Herbs-Reggiano(V) OR Spinach-Herbs-Reggiano with Bacon and Prosciutto**  
Served with greens, crispy polenta fries
- FRENCH TOAST** 12  
Orange-Pecan Brioche with Maine Blueberry Maple Syrup (V)
- MOROCCAN SHAKSHUKA** 13  
thick tomato stew with onions, peppers, garlic, herbs and harissa, arrives with two baked eggs (or avocado for vegan version), crispy polenta fries, tahini dressing (V, GF, can be V+)
- SCRAMBLED EGG QUESADILLA** 16  
Our classic quesadilla with scrambled eggs, crispy Vermont cheddar, salsa, sugar cured jalapenos, crispy fingerling potatoes (V) gluten-free corn tortilla add \$1  
**Add: side of thick cut bacon 5, andouille sausage 7, or ham 5**
- VEGGIE BROWNS WITH CHEDDAR CURDS** 13  
Crispy Fingerling potatoes, tossed with vegetable medley, fresh herbs, bed of greens (V, GF, can be V+)  
**(Add: scrambled eggs or tofu 2)**
- BACON - SAUSAGE- ROOT VEGETABLE HASH** 19  
**Featuring Gunnycreek Farm (Arundel) Mangalitsa Pork**, potatoes, sweet potatoes, carrot, celery, shallot, onions, herbs, with two eggs over easy and a sourdough baguette (GF without baguette)
- FRIED TWO EGG SANDWICH** with scallions, basil and Vermont Extra Sharp Cheddar, greens, tomato jam on our Onion-Poppy Seed Bun with Crispy Fingerlings (V) 10  
**Add: side of thick cut bacon 5, andouille sausage, 7 or ham 5**
- VEGAN SMOKEY TEMPEH SANDWICH** with greens, avocado, tomato jam on our onion-poppy seed bun with crispy fingerlings (V+) 10
- HOUSE MADE CHICKPEA HEMP SEED VEGGIE BURGER** Little Leaf lettuce, tomato jam, pickled onions, creole mustard aioli on our onion poppy seed bun (V or can be V+ without aioli) 14  
**add cheddar for \$1**
- GRILLED BRIE & MANGO CHUTNEY SANDWICH** on our house made Cheddar Jalapeno Bread with crispy fingerlings (V) 15
- MOJO MARINATED PULLED PORK SANDWICH** house BBQ sauce, marinated red onions, red cabbage slaw, cheddar, on our onion-poppyseed bun with crispy fingerlings 17



Consuming raw or undercooked meats, poultry, shellfish, seafood, or eggs may increase your risk of food-borne illnesses.  
PLEASE inform you server or bartender of any food allergies ! For any SERIOUS dietary restrictions,  
please contact the chef in advance.

## SUNDAY REFRESHMENTS

### COCKTAILS

- Aperol Spritz** Perlage prosecco, Aperol, orange, soda **10**
- Bloody Mary** organic tomato juice, horseradish, tamari, lemon, lime, olive juice, celery, salt, cayenne, paprika, garlic  
your choice: spicy vodka, vodka, gin, tequila (vegan) **10**
- Ginger Manhattan** ginger infused Makers, Dolin’s sweet vermouth, Bing cherry **12**
- Lillet** fortified wine with an orange twist **8**
- Love’s Strong Hand** 3 of Strong Night Water dark rum, Bully Boy Amaro, lemon, rosemary, pineapple, chili bitters **13**
- Malted Coffee Cooler** Bandaloop blend coffee, malt syrup, Bailey’s almond milk, Crème de Cacao (vegan) **10**
- Michelada** Baxter Staycation Lager, tomato, lime, hot sauce, salt rim **9**
- Mimosa** Your choice: Orange, Blood Orange, Pineapple-Passion, White Peach, Guava **11**
- Prosecco Margarita** Perlage prosecco, lime, blanco tequila, triple sec, agave **12**
- Ruby Red Sunset** Seacoast Vodka, Pamplemousse, Izzy grapefruit, blood orange **10**
- Summer Sour** Hardshore gin, grapefruit, lime, aquafaba, tart cherry, lemongrass bitters (vegan) **11**
- Sunday Sangria** Rose, limoncello, peach, fresh strawberries and lemon **9**

### WINE

- Chardonnay** Santa Barbara Winery, CA 2016 **12/48**
- Sauvignon Blanc** Wildsong, Hawke’s Bay NZ 2018 **10/40**
- Albarino** Garzon, Uruguay 2014 (vegan) **10/40**
- Gorgo** Custoza, Italy 2020 **8/32**
- Rosé** Maz Caz Costieres De Nimes, Rhone, FR **9/37**
- Pinot Noir** Pas de Pobleme, FR 2019 (vegan) **9/36**
- Cabernet Sauvignon** Benziger, CA 2017 **10/40**
- Bardolino DOC** Le Fraghe, Italy **11/44**
- Prosecco** Adiamo, CA **10/40**
- Sparkling Rose** Ilahe, Capitol Fizz, Willamette, OR **11**
- Pét-Nat Rosé**, ‘Báro’ P.A.N.K., Hungary 2020 muddled blackberry, raspberry, cherry **66**
- Pét-Nat**, ‘Normal’ P.A.N.K., Hungary 2020 tangerine, marzipan, lemon **66**
- Sparkling Gamay** Bugey Cerdon Tradition Sec, FR **48**

### ON TAP

- Peak’s Organic** Summer Session, ME 5% **6**
- Lone Pine** Brightside, IPA ME 7.1% **8**
- Nonesuch** Blonde, golden ale ME 4.8% **7**
- Baxter Brewing** Out of Range, blueberry ale ME 4.5% **6**
- Allagash** North Sky, Belgian stout ME 7.5% **7**
- Root Wild** Kombucha , ginger **7**

### MAINE CRAFT BEERS

- Banded** Charms and Hexes, sour ale 16oz 5.2% **8**
- Mason’s** Hipster Apocalypse, IPA 16oz 5.7% **7**
- Foulmouthed** Local, Blonde 16.9 oz 5.2% **8**
- Foundation** Donut Delight, coconut donut inspired ale, 16oz 6.5% **10**
- Oxbow** Surfer Rossa, farmhouse ale, 12oz, 4.5% **7**
- Rising Tide** Spinnaker, Hefeweizen 16oz 4.5% **7**

### NON-ALCOHOLIC

- Natalie’s Organic Fresh Squeezed Juice** Orange, Grapefruit **4**
- Athletic N/A Beer** Run Wild IPA, Summer Cerveza, Upside Dawn 12 Oz **4**
- Woodland Farms** Ruby Sour, ME 16oz **7**
- Virgin Bloody Mary** org. tomato juice, horseradish, tamari, lemon, lime, olive juice, celery, salt, cayenne, paprika, garlic **6**
- Lemon Basil Spritzer** muddled basil & lemon, tonic, lemon juice, honey simple **7**
- Maine Root Sodas** Root Beer, Cola, Diet Cola, Lemon lime, Ginger Beer, Ginger ale, Lemonade **3**
- Izze Sodas** Clementine, Pomegranate, Grapefruit **3**
- Iced Tea or Iced Coffee** **3**
- Rwanda Bean** Espresso **3**, Cappuccino **4**, Latte **4** (oat milk .50)

