

BANDALOOP

LOCALLY SOURCED, GLOBALLY INSPIRED, ORGANIC EATERY



SOUPS & SALADS

- Bandaloop Soup~ always house prepared, ask your server 7 cup / 9 bowl
- Loaf of Freshly Baked Baguette ~ with Portuguese Virgin Olive Oil 5
- 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+) 13
- Baby Kale Salad ~ pickled gold beets, candied pecans, lemon-tahini vinaigrette, hemp seeds, and crispy wontons (V+, can be GF) 12
- Bandaloop Autumn Salad ~ bed of Little Leaf greens, topped with pomegranate seeds, crispy sweet potato strings, toasted pepitas, and cashew vinaigrette (V+, GF) 13
- *Add to any salad: grilled chicken 6, baked or fried tofu 5, andouille sausage 7, salmon fillet 10

APPETIZERS & SMALL PLATES

- Yaki Onigiri~ two crispy fried Japanese sushi rice cakes, stuffed with yams and pickled ginger, with house made Maine Maple Teriyaki Sauce, pickled onions (GF, V+) 9
- Sauté of Local Wild Mushrooms ~ a quick sauté of assorted Maine mushrooms with red onion, garlic, basil, and sherry, crumbled Bailey Hazen Blue, VT on a bed of watercress (V, GF, V+ by request) 14
- Bandaloop Egg Rolls ~ caramelized red onions, toasted walnuts, and gorgonzola, port wine reduction (V) 12
- Crispy Brussel Sprouts ~ sweet and zesty sesame tamari glaze (V+, GF) 10
- Skillet Steamed Maine Mussels ~ roasted garlic, Dijon, fresh basil, touch of cream (GF) 13
- Crispy Tofu (V+, GF) or Grilled Chicken Skewers ~ twin sauces of zesty Asian peanut and pistachio-cilantro pesto, spicy house made kimchi 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 local corn tortillas + 1

SANDWICHES:

- House-made Hot Miso Braised Brisket Sandwich ~ Japanese inspire brined brisket with dried mushrooms, miso, ginger and tamari, sliced and served on our onion-poppy seed roll with seared mushrooms, pickled onions, Little Leaf Lettuce, and pickled ginger aioli, crispy fingerlings 16
- House-made Chickpea-Hemp Seed Veggie Burger ~ onion-poppy seed bun, Little Leaf lettuce, tomato jam, pickled onions, crispy fingerlings, creole mustard aioli
(V or can be V+ without aioli) 14 add cheddar for \$1

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Pan Seared Pepita Crusted Local Haddock ~ pumpkin ~horseradish aioli , saffron basmati rice, and cider glazed roasted vegetable medley (GF) 25

Grilled Maine Raised Salmon Fillet ~ roasted cranberry ~ leek compote, togarashi roasted sweet potatoes, and cider glazed roasted vegetable medley (GF) 27

Sesame Grilled All Natural Bell & Evans Chicken Breast ~ twin sauces of Asian Peanut Sauce and Pistachio-Cilantro Pesto, saffron Basmati, and cider glazed roasted vegetable medley (GF) 24

Pepper Grilled All Natural Center Cut Pork Chop ~ apple cider~whole grain mustard glaze, crispy fingerlings, and cider glazed roasted vegetable medley (GF) 26

Rosemary Grilled All Natural New York Strip Steak ~ roasted garlic whipped Flying Goat Farm Chevre , crispy fingerlings, and cider glazed roasted vegetable medley (GF) 35

Oven Roasted Heiwa Tofu Steak ~ basted with red miso~whole grain mustard glaze, Onigiri rice cakes, sesame grilled zucchini, red peppers, and sweet onion medley, Maine maple teriyaki (V+, GF) 19

Maine Style Palusami ~ a Samoan stew of oven roasted sweet onions, red and poblano peppers , with chickpeas, spiced coconut milk, baby spinach, and fresh herbs, saffron basmati rice (V+, GF) 20 full or 14 half

Vermont Cheddar & Cavatappi ~ our version of mac-n-cheese with a pinch of red pepper flakes, fresh basil, roasted tomatoes, and broccoli florets 20 full or 14 half

Add a protein to above stews or pasta: grilled chicken 6, baked or fried tofu 5, andouille sausage 7, salmon fillet 10

Please see Daily Special Sheet for Menu Additions

SIDES AND EXTRAS:

Crispy Fingerlings	6	Additional Sauce	2	Sugar Cured Jalapenos	2
Pickled Kimchi	4	Pickled Beets	3	Side of Veg Du Jour	6

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!