

DRINK

RED

FAMILLE LAURENT, PINOT NOIR + GAMAY
Saint-Pourcain, France

GAGLIOLE 'RUBIOLO' CHIANTI CLASSICO
Italy

BEDROCK, CABERNET SAUVIGNON
Sonoma, Ca.

WHITE

IL MONTICELLO, VERMENTINO
Liguria

DOMAINE HENRY PELLÉ 'LA CROIX AU GARDE',
SAUVIGNON BLANC
Sancerre

HENRI PERRUSSET, CHARDONNAY
Macon, France

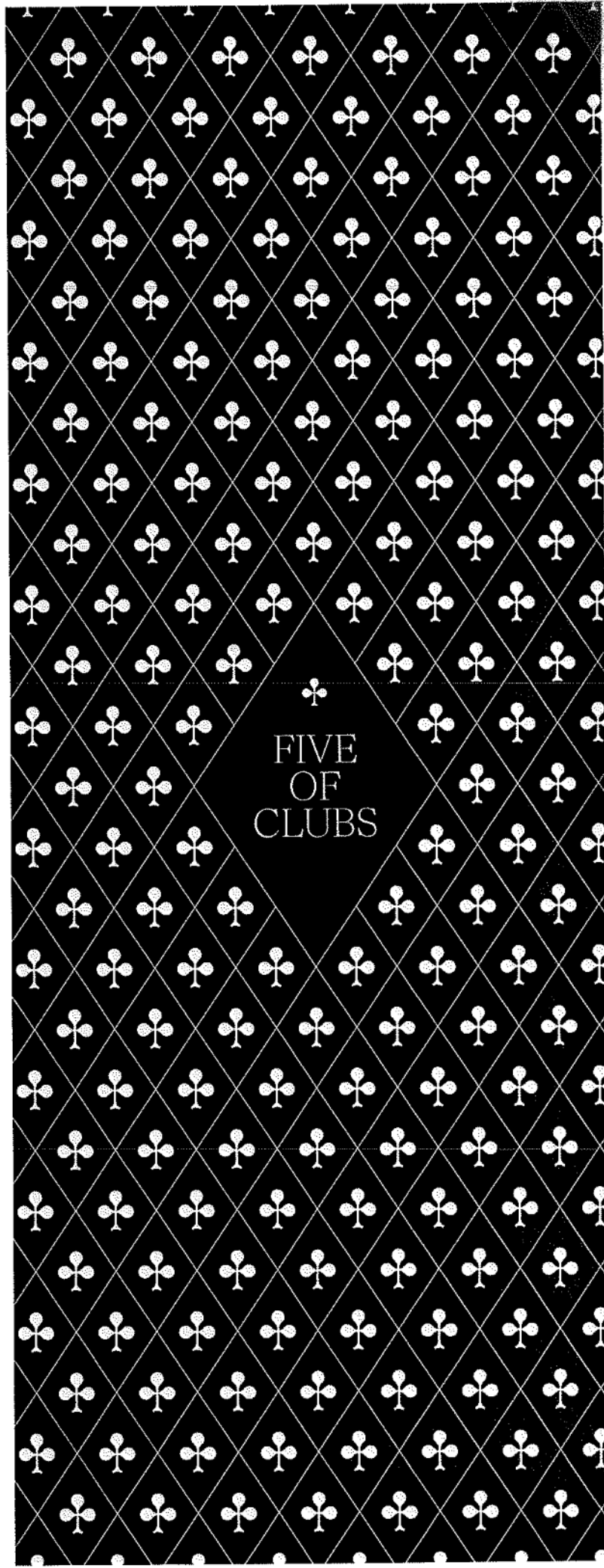
ROSÉ

CHATEAU DU SEUIL
Provence, France

SPARKLING

CHRISTOPHE TOURIGNY, VOUVRAY BRUT
France

BISOL PROSECCO ROSÉ
Veneto, Italy



EAT

SNACKS

crispy chickpeas, fennel pollen

marinated olives, cheddar curds

warm gougères, chicken liver mousse

ON ICE

oysters on the half shell, seasonal accoutrement

scallop crudo, coriander, jalapeño

tuna tartare, niçoise olives, tomato, mint

caviar, egg salad toast (add vodka service)

crab cocktail, marie rose, tarragon

lobster salad, leeks, basil aioli

PLATES

bread & butter, zu baking baguette, seaweed butter, whipped lardo

gem salad, aged gouda, buttermilk dressing

burrata, uni, lemon, olive oil

rabbit terrine, black truffle, pistachio

foie gras pate, verjus honey gelee, candied walnuts

steak tartare, bottarga, black garlic

DRINK

SPIRITED

DAQUIRI

rum, lemon juice, cointreau, turbinado

GIN TAIL

hayman's navy strength gin, dolin blanc, pineapple, lemon, orange bitters

BRANDY SOUR

laird's applejack, pear brandy, lemon, cointreau, honey syrup

MANHATTAN

rittenhouse rye, rothman & winter apricot, dolin dry, blume apricot eau de vie, orange bitters

NEGRONI

gin, campari, cointreau, dolin dry

MARTINI

hayman's old tom gin, ruby port, dolin blanc, orange bitters

NON-SPIRITED

SOUR CHERRY HIGHBALL

sour cherry shrub, chamomile soda, honey, lemon

GNISTA OLD FASHIONED

gnista smoke, maple syrup, angostura

BREAKFAST

FRESH FRUIT & BERRIES

yogurt, granola, raw honey

AVOCADO TARTINE

lime, seaweed salt

OVERNIGHT OATS

almond milk, almond butter, chia, slivered almonds,
fruit jam [df, v]

ZUCCHINI BREAD

toasted with butter and cinnamon sea salt [gf]

SFORMATO

seasonal vegetable egg custard

BREAKFAST SANDWICH

english muffin, egg, sausage or bacon, spicy mayo,
greens

ADD-ONS

SOFT EGG

MUSHROOM BACON

PICKLED VEGETABLE

SEASONED AVOCADO

BACON

CRISPY CHICKPEAS

FETA

GRAINS



LUNCH

VEGETABLE SOUP

MUSHROOM BLT

king trumpet bacon, oven roasted tomato jam, bibb
lettuce, vegan herb pesto [v]
(sub house-made bacon +4)

VEGAN CAESAR

gem lettuce, endive, caesar dressing, croutons, vegan
cheese, pistachio, fine herbs [v]

CHICKEN SHAWARMA SALAD BOWL

brown rice, turmeric, spicy cucumber, crunchy
chickpeas [gf]

SALMON & POTATO SALAD

roasted salmon, preserved lemon, new potatoes, dill,
green goddess dressing, capers, pickled fennel [gf]

GRAINS & GREENS

barley and farro, whipped feta, charred pickled pepper,
calabrian chili vinaigrette, parsley, mint

ROASTED VEGETABLE HOAGIE

marinated and roasted eggplant, mushroom, zucchini,
parmesan garlic aioli, arugula, fresh mozzarella

SIMPLE GREEN SALAD

romaine/bibb/gem lettuce, seasonal vegetables



DRINKS

HOT

DRIP

AMERICANO

CORTADO

CAPPUCCINO

LATTE

FLAT WHITE

MOCHA

CHAI

MATCHA

GOLDEN MILK

LONDON FOG

ASSORTED HOT TEAS

SMOOTHIES

ALMOND

banana, almond butter, almond milk, flax, honey syrup

COCONUT

mango, yogurt, chia seeds

STRAWBERRY

banana, dates, organic protein powder, oat milk



DRINKS

GRÄZE JUICES

GRÄZE GRASS

wheatgrass, apple, ginger, lemon

FORBIDDEN

pineapple, grapefruit, turmeric, ginger, black pepper

CELERY JUICE

ALCOHOL

WILD MAINE HARD SELTZER

TXAKOLI CANNED WINE

SACRED PROFANE PALE LAGER

N/A ALCOHOL

PHONY NEGRONI

GHIA GINGER SPRITZ

KIT N/A BEER



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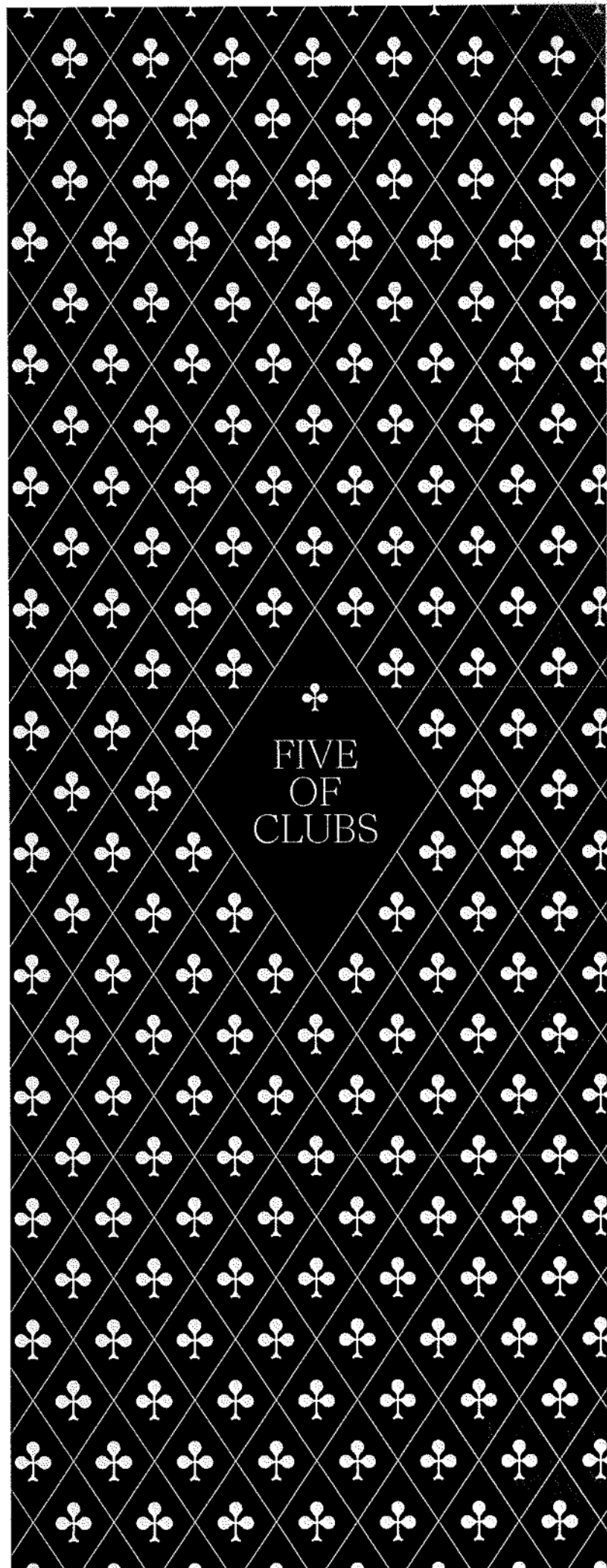
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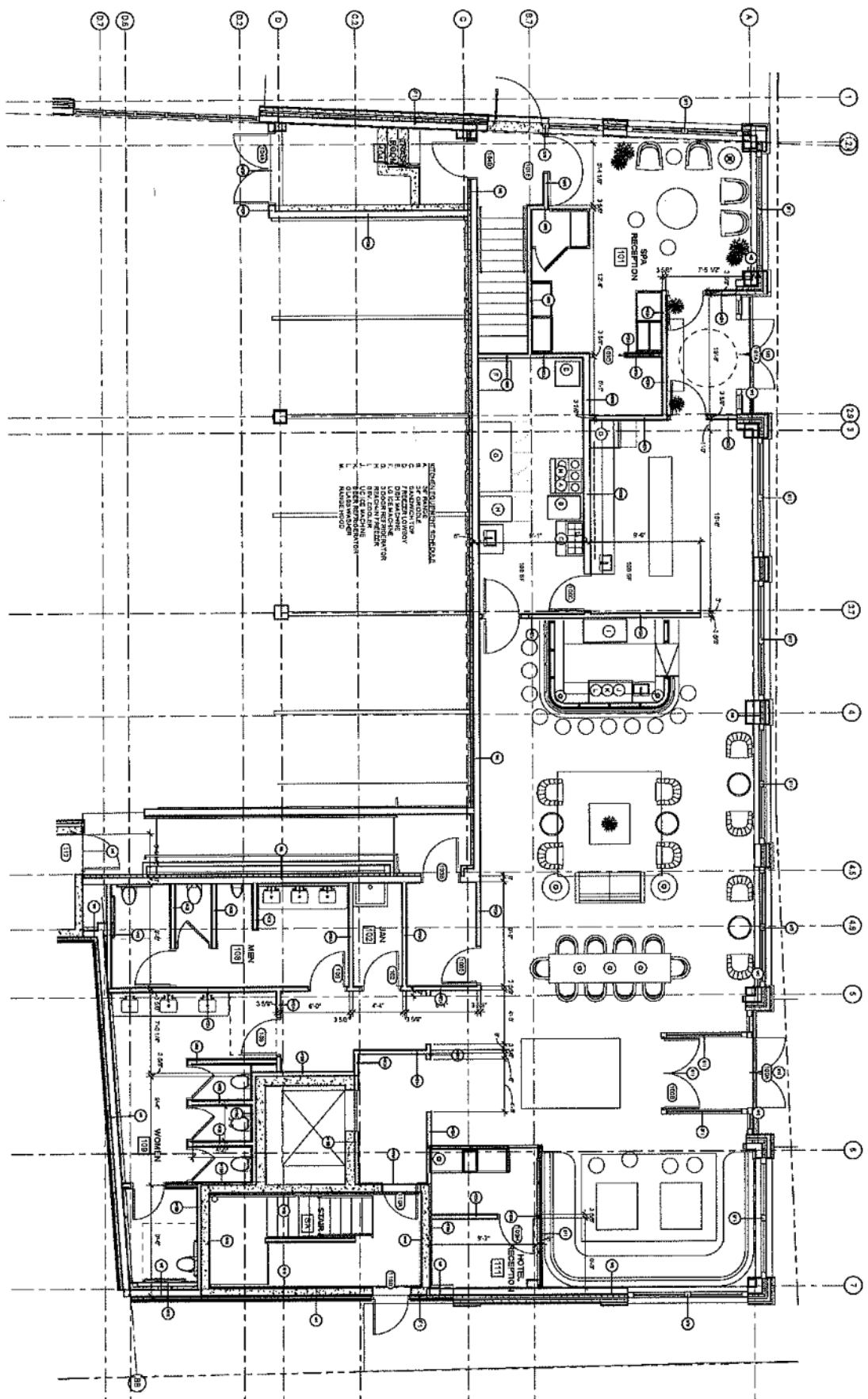
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GHIA GINGER SPRITZ

KIT N/A BEER



1 ENLARGED KITCHEN PLAN
1/8" = 1'-0"



A1.11	Date: 16 NOV, 2021	Scale: 1/8" = 1'-0"	Revisions:	Project: LONGFELLOW HOTEL	Architect: ARCHETYPE ARCHITECTS 46 Union Wharf Portland, Maine 04101 (207) 772-6922 WWW.ARCHETYPE-ARCHITECTS.COM	Client: CENTERWEST, LLC 795 Congress St Portland, Maine	
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