

DUNSTAN TAP & TABLE

THANK YOU FOR JOINING US!

STARTERS

LOCAL MUSSELS 15

Tasso Ham,
Allagash White,
Cherry Tomato, Scallion

WINGS 14

Buffalo (over blue
cheese), Korean BBQ,
or Sweet & Smokey Rub

WARM PRETZEL 12

Cheese Sauce,
Whole Grain Mustard

CALABRIAN CHILE SHRIMP 16

Argentinian Whole
Shrimp, Szechuan Oil,
Papaya Habanero Purée,
Jackfruit Salsa

MEDITERRANEAN DUO 14

Muhammara, Baba Ganoush,
Pita

FRIED BRUSSELS SPROUTS 13 GF

Rice Wine, Soy Sauce,
Mae Ploy Chili Sauce,
Crispy Pork Belly

POUTINE 15

Hand Cut Fries, Bacon,
Pork Belly, Italian Sausage,
Pineland Farms Cheddar Curds,
Gravy, Pickled Onions

SMOKED PORK BELLY BITES 15

Jalapeño Honey Glaze,
Bacon Dust

SOUPS & SALADS

Add to any salad:

Roasted Airline Chicken Breast (10 oz) 9, Grilled Sirloin (8 oz) 18*,
Grilled Salmon (6 oz) 15, Bison Burger (6 oz) 9*, Chilled Dill
Marinated Portabella Mushroom 7,
Lamb Sirloin (6 oz) 14*, Prime Ground Beef Burger (8 oz) 9*

WEDGE SALAD 13 AVAILABLE GF

Iceberg Lettuce, Blue Cheese Dressing,
Applewood Smoked Bacon, Tomatoes, Fried Onions

CAESAR SALAD 13 AVAILABLE GF

Romaine, Croutons, Parmesan (Anchovy Upon Request)

CHOPPED SALAD V/GF 13

Iceberg Lettuce, Mixed Greens, Tomatoes, Cucumbers,
Greek Olives, Smoked Cheddar, Red Onions,
Fried Chickpeas, Red Wine Vinaigrette

GREEN GODDESS SALAD V/GF 14

Bibb Lettuce, Dandelion Greens, Easter Radish, Red Onion,
Cucumber, Cherry Tomato, Red Watercress, Edamame,
Green Goddess Dressing

CLAM CHOWDER 8 CUP/12 BOWL

House Made Hot Sauce,
Little Neck Clams, Bacon, Onions, Celery, Potatoes

BURGER ADD-ONS:

APPLEWOOD SMOKED
BACON 2

FRIED EGG* 2

CHEESE 2

VEGAN CHEESE 3

LOCAL ROASTED
MUSHROOMS 1

CARAMELIZED ONIONS 1

GLUTEN FREE BUN 2

*Consumption of raw or under
cooked meats, seafood, shellfish,
or eggs may increase your risk of
food borne illness, especially if
you have certain medical
conditions.

**Dunstan Tap & Table does not
have a gluten-intolerant kitchen
and cross contamination may
occur.

BURGERS

All burgers served with kettle chips, handcut French fries or slaw.
Add \$4 for tater tots, mixed local greens, or charred asparagus w/
Harissa Sauce.

DUNSTAN BURGER* 18

8 oz. Prime Ground Beef, Pickles,
Lettuce, Red Onion, Tomato

BISON BURGER* 18

6 oz. Ground Bison,
Bacon Onion Jam,
Huntsman Style Cheese

BACON MAC BURGER 19

(2) 4 oz Ground Bacon and
Ground Beef Blended Patties,
American Cheese, 1000 Island,
Lettuce, Pickles, Onions

TURKEY SMASH BURGER 18

(2) 3 oz Smashed Patties,
Caramelized Red Onion,
Shredded Lettuce, Havarti, Dill Aioli

PORK BURGER 18

6 oz. Housemade Pork Burger,
Chipotle BBQ Aioli, Smoked Cheddar,
Lettuce, Tomato, Fried Onion

CHILLED DILL PORTABELLA 17

V/GF (UPON REQUEST)

Hot Honey Ranch, Arugula, Havarti,
Ciabatta

SIDES

(FRIES AND TOTS ARE FRIED IN SAME
CANOLA OIL AS OTHER NON-GF ITEMS)

HAND-CUT FRIES V/GF 5

TATER TOTS V/GF 6

LOCAL SALAD GREENS V/GF 4

Red Wine Vinaigrette

SPRING SLAW GF 4

Asparagus, Carrots,
Spring Peas, Red Onion,
Radish, Red Cabbage,
Lemon Dressing

CHARRED ASPARAGUS V/GF 6

Harissa Sauce

HANDHELDS

All handhelds served with kettle chips, handcut French fries or slaw. Add \$3 for mixed greens, \$4 for tater tots or charred asparagus.

STEAK AND CHEESE 20

Shaved Ribeye, Pepperoni, Onions, Mushrooms, Pickled Red Peppers, Cheese Sauce

PASTRAMI REUBEN 19

1000 Island, Swiss Cheese, Sauerkraut, Rye

FRIED CHICKEN SANDWICH 18

Buttermilk Ranch, Lettuce, Pickles, House Made Hot Sauce

GREEN GODDESS CHILLED SALMON WRAP 18

Cucumber, Tomato, Onion, Jalepeño, Alfalfa Sprouts

JACKFRUIT BIRRIA TACOS 16

Birria Style Shredded Jackfruit, Oaxaca Cheese, Pepper Jack, Diced Onion, Cilantro

LAMB SIRLOIN GYRO 20

Shredded Lettuce, Tomato, Red Onion, Feta, Tzatziki, Pita

BLTCE 15

Bacon, Bibb Lettuce, Tomato, American, Egg, Potato Ring, Harissa Ketchup, Brioche

FORK & KNIFE

MAC AND CHEESE 13

Cellentani Pasta,
Local Cheddar, Bread Crumbs
*Add Bacon 4, Chicken 4, Chorizo 4,
Pastrami 4, Hot Dog 4, Lap Xuong Sausage 4*

FISH AND CHIPS 22

Beer Battered Local Haddock, Fries,
Lemon Caper Aioli, Fresh Herbs

STEAK FRITES 30

8 oz. Grilled Sirloin, Gochujang Compound Butter

LAMB SIRLOIN 27

6 oz. Grilled Lamb, Goat Cheese Mashed Potato,
Asparagus, Calabrian Chili Chimichurri

SPRING ORECCHIETTE 23

Spring Peas, Morels, Asparagus, Dandelion Greens,
Burrata, Porcini Cream Sauce

GRILLED CHEESE

HAMBURGER (4OZ)*

Add cheese 2

CHICKEN NUGGETS

PASTA

choice of tomato sauce,
cheese sauce or butter

Add chicken 3

FOR THE KIDS

12 AND UNDER ONLY

*All kids meals are served with chips or fries,
drink, and ice cream treat for \$11*

CHEESE QUESADILLA

Add chicken 3

ROASTED CHICKEN BREAST GF

GRILLED HOT DOG



HAPPY HOUR

DINE IN ONLY

(M-F) (3-5P)

\$5 DRINKS

WELL MIXED DRINKS

HOUSE WINE

ALLAGASH WHITE

\$10 PIZZA (12")

CHEESE PEPPERONI

\$5 EATS

[1] JACKFRUIT BIRRIA TACO

\$7 EATS

WARM PRETZEL W/MUSTARD

POUTINE

Hand Cut Fries,
Pineland Farms Cheddar
Curds, Gravy, Pickled
Onions

WINGS

(6) Buffalo (over blue
cheese),
Korean BBQ, or
Sweet & Smokey Rub



PIZZA

12" ARTISAN PIES

GLUTEN FREE DOUGH 5

CHEESE 15

Red Sauce, Fresh Mozzarella Blend

BIANCA 16

Ricotta, Parmesan, Fresh Mozzarella, Garlic Purée,
Garlic Oil

PEPPERONI 16

Red Sauce, Fresh Mozzarella Blend, Pepperoni

MUSHROOM 17

Mycelium Dreams Local Mushroom Blend,
Red Sauce, Roasted Garlic Bulbs,
Pickled Spring Onions, Truffle Oil

SWEET HOT HONEY PIZZA 16

Pepperoni, Sausage, Sweet Peppadews,
Red Onion, Rosemary, Red Sauce

POTATO 17

Thin Sliced Red Bliss Potatoes, Garlic Oil,
Buttermilk Blue Cheese, Bacon, Parmesan,
Rosemary

KIMCHI & BOK CHOY 18

Lap Xuong Sausage, Gochujang Tomato Sauce,
Baby Bok Choy, Mozzarella,
Black Garlic Purée Dollops

ADDITIONAL TOPPINGS

Basil, Red Onion 1

Greek Olives, Caramelized Onions,
Sweet Peppadews, Roasted Red Peppers,
Kimchi, Cherry Peppers, Baby Bok Choy,
Roasted Garlic Bulbs, Black Garlic Purée,
Pickled Spring Onions, Bliss Potatoes,
Arugula, Local Mushroom Blend, Sweet Hot Honey,
Parmesan 2

Buttermilk Blue Cheese, Bacon, Chorizo, Pepperoni,
House Sausage, Lap Xuong Sausage, Hamburger,
Ricotta, Parmesan, Vegan Cheese, Truffle Oil 3

NON-ALC BEVERAGES

COCA-COLA FOUNTAIN PRODUCTS 3

PERRIER SPARKLING WATER 4

COLD BREW COFFEE 4

EXTRA SAUCE ON SIDE .75

Chipotle Mayo, Cheese Sauce,
Whole Grain Mustard,
Honey Mustard,
Hot Sauce, Korean BBQ,
Buffalo, Gravy, Lemon Caper Aioli,
Harissa Ketchup, Tzatziki, Dill Aioli,
Hot Honey Ranch, Chipotle BBQ
Aioli, Ranch, 1000 Island, Blue
Cheese, Red Wine Vinaigrette,
Green Goddess Dressing

(All of our sauces are made in-house from the highest quality, locally sourced ingredients. Thank you for your understanding.)