



PUBLICAN'S FARE ~ LEWISTON/AUBURN

PUB FAVORITES

Fried Calamari	\$9.50
Meatloaf Sandwich	\$7.99
Pub Mac & Cheese	Half \$5.99 Full \$7.99
Fish & Chips	\$8.99

STARTERS

Stone Oven Nachos	Half \$7.25 Full \$8.99
All-American Wings	\$8.75
Ale Battered Mushrooms	\$5.99
Soft Pretzel Sticks	\$4.99
Pork Sweet Fries	\$7.99
Chips and Salsa	\$3.99
Irish Nachos	\$7.99
Gritty Chips	\$3.99
Spinach & Artichoke Dip	\$7.99
Onion Petals	\$6.50
Buffalo Fingers	\$8.75

SOUPS

Soup of the Day	Cup \$3.99 Bowl \$4.99
New England Chowder	Cup \$4.99 Bowl \$5.99
Meat Chili	Cup \$4.50 Bowl \$5.50
Black Fly Beef Stew	Cup \$4.50 Bowl \$5.50

Get it in an edible bread bowl for an additional \$1.50.

GREENS & SALADS

House Salad	\$5.75
Caesar Salad	\$6.50
McDuff Salad	\$8.99

Add chicken or blackened chicken to any of the above salads for an additional \$2.99 Add grilled steak for an additional \$4.99

Crispy Fried Salad	Half \$7.99 Full \$10.99
Grilled Steak & Greens	Half \$7.99 Full \$10.99

Dressings: ranch, fat-free balsamic vinaigrette, honey mustard, bleu cheese, house, Caesar, Maine blueberry vinaigrette, thousand island or lite Italian

SANDWICHES

Philly Cheese Steak	\$8.99
Steak, onion, peppers and melted American cheese on sub roll.	
Turkey Club	\$8.99
Roasted turkey, smoked bacon, tomatoes and lettuce on multigrain bread with cranberry mayo.	
Rosemary Brie Chicken	\$8.99
Marinated chicken grilled on toasted wheat with lettuce, tomato and brie. Served with bistro sauce.	
Reuben	\$7.50
Lean corned beef, sauerkraut, Swiss cheese and thousand island dressing on grilled rye.	
Fried Haddock	\$8.50
Fresh Haddock served ale-battered or barley-coated on a bulky roll, with tartar sauce and lemon.	
Chicken Stacker	\$8.99
Ale-battered or rolled in brewer's barley; on grilled, roasted garlic bread with smoked bacon, lettuce, tomato, Swiss cheese and honey mustard.	
Mushroom Bomb	\$7.99
Portobello and button mushrooms simmered in garlic and white wine with peppers and onions, topped with pepper-jack cheese.	
BBQ Pulled Pork	\$7.99
Served on a bulky roll with lettuce and tomato.	

All sandwiches served with pickle, choice of French fries, Gritty chips or coleslaw. Sweet potato fries or steak fries available for an additional \$1.25.

BURGERS & MORE!

Build Your Own Pub Burger	\$7.99
Start with a half pound 100% Black Angus Pub Burger then add toppings!	
Toppings: chili 75¢, Cajun spice 30¢, bacon 75¢, sautéed onions 50¢, jalapenos 50¢, Black Fly BBQ Sauce 25¢, mushrooms 50¢, pickled onions 50¢	
Cheeses: 50¢: bleu, American, cheddar, Swiss, provolone, pepper jack, feta or brie.	
Healthy Buffalo Burger	\$7.99
Char-broiled and topped with sauteed onions.	
Mediterranean Lamb Burger	\$7.99
Fresh lamb with mint, minced garlic and lemon juice, topped with feta.	
Turkey Burger	\$7.50
Served with red onions and tarragon mayo.	
Black Bean Garden Burger	\$7.50
Served with red onions, sprouts and chili glaze.	
All burgers are served on a bulky roll, with lettuce, tomato and pickle with choice of French fries, Gritty chips or coleslaw. Add sweet potato fries or steak fries \$1.25	

STONE OVEN BAKED

Buffalo Chicken Quesadilla	\$8.99
Portobello Spinach Quesadilla	\$8.99
McDuff's Quesadilla	\$8.99
All quesadillas are served with fresh salsa and sour cream.	
Cheese Pizza	\$8.99
Sauces: classic red, pesto, roasted garlic, chipotle, buffalo, BBQ or garlic olive oil.	
\$1 toppings: onions, peppers, black olives, jalapenos, broccoli, mushrooms, fresh tomato, spinach, pepperoni, caramelized onions	
\$2 toppings: Italian sausage, bacon, artichokes, Portobello mushrooms, feta, grilled chicken, brie, bleu cheese, smoked mozzarella, fried chicken, shaved steak, BBQ Pork	

THE MAINE COURSE

Shepherd's Pie	\$7.99
Ground beef simmered in our Black Fly Stout, then layered with corn and mashed potato. Served with a demi salad.	
Pub Style Meatloaf	\$9.99
Andouille sausage, turkey and sirloin blended with herbs and spices. Served with mashed potato, vegetable and gravy.	
Pot Roast	\$9.99
Tender ale roasted Angus beef served with carrots, onions and sweet potato fries; all topped with our Best Brown Ale gravy.	
Baked Manicotti	\$7.99
Manicotti topped with marinara sauce and Parmesan cheese. Served with garlic pretzels. Add fried chicken or shrimp for \$2.99	
Fried Maine Shrimp	\$11.99
Ale-battered, deep fried Maine shrimp served with fries, with coleslaw, tartar sauce and lemon. Try them Buffalo style!	
Pub Jambalaya	\$11.99
A classic; spicy Maine shrimp and andouille sausage in a tomato and pepper sauce served over rice then topped with deep fried chicken wings and crab ravioli. Served with cornbread.	
Ale Braised Kielbasa	\$9.99
A smoked kielbasa braised in Gritty's Best Brown Ale with sauerkraut and served with steak fries and coleslaw.	
Blackened Haddock Burrito	\$9.99
Dusted with Cajun spices, pan blackened, and then wrapped in a warm flour tortilla with fiesta rice, salsa and pepper jack cheese. Served with corn chips, guacamole & sour cream.	
Baked Haddock	\$11.99
Served over crab ravioli, baked and finished with a fire roasted tomato basil sauce. Served with fiesta rice and a vegetable.	

GRITTY'S REAL ALES



ORIGINAL PUB STYLE

An American statement in ale. Light copper color, medium-bodied with a nice dry bite at the finish. A subtle combination of Cascade and Willamette hops give this ale a fine floral aroma, and a slightly fruity aftertaste. Served cold and carbonated.



BEST BITTER

A true English classic. Copper-hued and well-balanced. We use fine Yakima Golding hop flowers in the brewing of this ale. Served cold and carbonated or hand-drawn through our traditional beer engines.



BEST BROWN

A dark red-amber brew. Smooth, full-bodied, with a subtle finish. This ale is served cold and carbonated; a true Mild sure to please any Anglophile! We share this recipe with the Golden Lion Brew pub in Lennoxville, Quebec.



BLACK FLY STOUT

A dry, all-malt stout balanced with Oregon Willamette and Yakima Clusters hops. We use six different grains in the brewing of this dark masterpiece and serve it the right way - with nitrogen pressure! The finest stout west of Galway Bay.



SEBAGO LIGHT ALE

Our very own low-cal brew that's anything but light on flavor. A crisp, dry golden ale with a snappy hop finish. Served cold and carbonated.

Our Ales are made in the traditional English fashion, using only barley, wheat, hops and pure water. Look for our brews in Maine, Massachusetts, New Hampshire, Vermont, New York and New Jersey!

GRITTY'S BREWTIQUE

Gritty's "Brewtique" is the only place in Maine to find all the best in Grittywear, Grittygear and fresh ales to go. Located next to our Freeport and Portland Brew Pubs, the Brewtique is your source for gift cards, t-shirts, sweatshirts, hoodies, outerwear, pint glasses, mugs, hats, glasses, logo merchandise and of course our handcrafted ales. The Brewtique is the perfect place to shop for the beer lover in your family. Stop in during your next visit to Maine, or go on line to www.grittys.com. We have a complete on-line store featuring many of the items we sell in our store, and some items that we only offer on-line!



GRITTY'S BREW PUBS

PORTLAND	FREEPORT	L/A
396 Fore Street	Lower Main Street	68 Main Street
Portland, Maine 04101	Freeport, Maine 04032	Auburn, Maine 04210
T: 207-772-BREW	T: 207-865-4321	T: 207.376.BREW
F: 207-772-6204	F: 207-865-2109	F: 207-784-7870



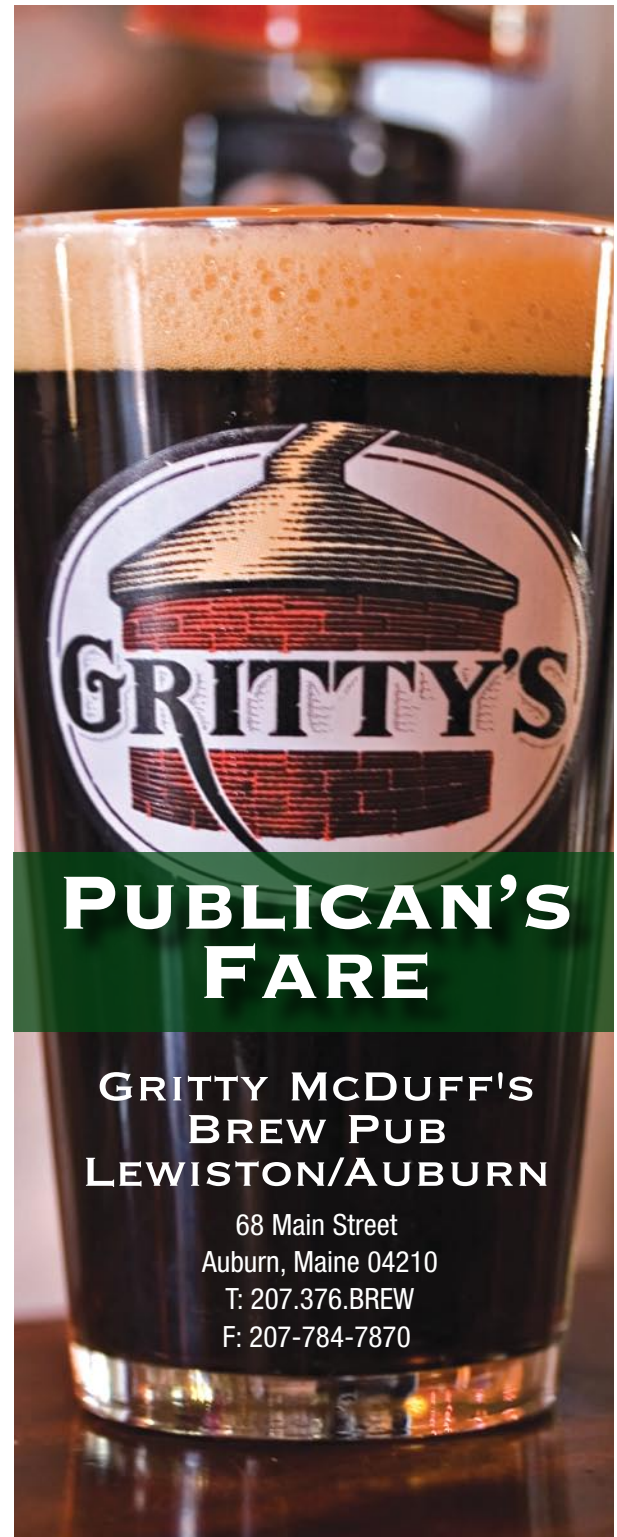
GRITTY INFO

Open seven days a week from 11 AM 'til last call. We serve food and drink all day. All major credit cards accepted. (A \$10. minimum on all charges.) No personal checks, please.



Gritty McDuff's believes everyone should drink responsibly. Please don't drink and drive. We can only serve you a drink if you are 21 years old or over. We reserve the right to ID and/or refuse service to anyone in our establishments.

www.grittys.com



PUBLICAN'S FARE

GRITTY McDUFF'S BREW PUB LEWISTON/AUBURN

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