

## LIGHT BITES

### SOUP OF THE DAY

priced daily

### FRIED TENDERLOIN TOASTS

The Chef's favorite snack; a tenderloin spread on a crispy crouton topped with a piquant barbecue sauce.

8

### SMOKED MAINE SALMON

On potato crisps with horseradish sauce, onions, and capers.

10

### ONION FRITES

Hand cut fries drenched in a shallot butter.

5

### MT'S BBQ BLT

House made bacon with vine ripened tomatoes, crisp romaine, and a barbeque aioli served on a fresh roll.

9

### LOBSTER BOLOGNESE

Fresh spinach spaghettini, tossed with lobster, butter, cherry tomatoes, grilled zucchini and onions.

15

### MAINE LOBSTER ROLL

1¼ pound Lobster tossed with our house dressing, on a griddled roll with house frites.

22

### TURKEY MELT

Stacked with red onion, prosciutto, grilled zucchini, vine ripe tomatoes, pepper jack cheese, and romesco aioli on grilled garlic focaccia.

11

### CRISPY FLATBREAD CHIPS

Served with Aimée's roasted red pepper hummus.

6

### MT'S BURGER

½ lb ground chuck, cheddar cheese and cherry-wood smoked bacon on a griddled potato bun with house frites.

10

### SPAGHETTI CARBONARA WITH CHICKEN MEATBALLS

Spaghetti tossed with crispy pancetta, parmesan cheese, peas, garlic, cream and egg. Topped with chicken meatballs and tomato salad.

12

## SALADS

### NEW ENGLAND CRAB CAKE SALAD

Fresh Jonah crab cake with tossed greens, flatbread, fried egg, and spicy mayo.

11

### SPA SALAD

Grilled vegetables and Vermont goat cheese on a bed of fresh greens; dressed with a tamari vinaigrette.

9

### FIELD SALAD

Mesclun greens tossed with scallion sour cream dressing and topped with crispy ham croutons.

8

### WHITE TRUFFLE CAESAR SALAD

The classic, infused with white truffle oil and topped with parmesan & garlic croutons.

10

### MEDITERRANEAN SALAD

Greens, grilled zucchini, marinated mushrooms, artichokes, olives, chick peas, feta cheese and couscous; topped with balsamic dressing.

split 8 lg. 14

### MICHAEL'S CHEESE SELECTION

Served with toasted walnuts, grapes, crackers, and thinly sliced bread. Ask your server for current varieties.

15

FULL DINNER MENU IS AVAILABLE AFTER 5PM

## WOOD GRILLED PIZZA

Our pizza dough is made fresh daily and topped with the finest olive oil, cheeses and fresh ingredients then cooked over a hardwood fire on our Aztec grill.

### ROASTED ARTICHOKE & CHICKEN

With candied grape tomatoes, fresh mozzarella, our four cheese blend and fresh herbs.

19

### EGGPLANT PIZZA

With four cheeses, fried eggplant, spinach, San Marzano tomatoes and a Spanish olive "pesto".

16

### FOUR CHEESE

With San Marzano tomatoes and fresh basil.

14

### CARAMELIZED ONION, CHICKEN, & BACON

With cheddar cheese, chopped scallions, fresh tomatoes, and a maple-soy reduction.

18

### SPINACH & MUSHROOM

With four cheeses, San Marzano tomatoes, & truffle oil.

17

### THE ITALIAN STALLION

Sausage, prosciutto, and sweet cherry peppers with four cheeses, San Marzano tomatoes, olive oil and fresh basil.

17

### STEAK & ASPARAGUS PIZZA

Wood-grilled tenderloin tips with sun-dried tomatoes, shaved asparagus, goat cheese, and pesto aioli over Cheddar cheese.

20

### PIZZA OF THE DAY

Chef's daily creation, priced accordingly.



# MICHAEL TIMOTHY'S

## BISTRO & WINE BAR

## WINE BAR MENU