



# DINNER

5 PM-10 PM

## SMALL PLATES AND APPETIZERS



<b>Marinated Olives</b> - Assorted olives marinated in herbs and spices.	\$7
<b>Warm bread</b> - Served with a choice of butter: Regular, browned roasted garlic, or orange	\$8
Extra bread	\$4
<b>Olive Tapenade:</b> Kalamata olive spread served with warm bread	\$12
<b>Duck Fat French Fries</b> - Hand Cut fries	\$10
Add Garlic Aioli	+\$2
Add Truffle Parmesan	+\$3
Add Mushroom Sauce and Cheese	+\$4
Add beef bourguignon and cheese	+\$8
<b>Escargot</b> - The traditional French delicacy, prepared with garlic, shallots, butter and parsley	\$20
<b>Cheese and charcuterie board</b> - Cured meats and cheeses, accompanied by crostinis, nuts, olives and spreads	\$34
<b>Salmon Rillete</b> - Salmon spread made with white wine poached salmon, smoked salmon and shallots and capers served with crostinis and cucumber slices	\$18
<b>Salmon Tartare</b> - freshly prepared salmon tartare with capers, shallots and a citrus dressing served over avocado and with crostinis	\$22
<b>Beef Tartare</b> - finely chopped local organic beef tenderloin, seasoned with capers, cornichons, shallots, whole Dijon mustard and more, served with crostinis	\$24
Add raw organic Local free range egg yolk	+\$2
<b>Oyster Rockefeller</b> - 6 baked oysters with a creamy spinach, cheese and white wine sauce	\$24
<b>Oysters</b> - fresh oysters served with mignonette sauce, mignonette pearls, house made cocktail sauce, horse radish and lemon wedges	
Dozen	\$42
Half dozen	\$22



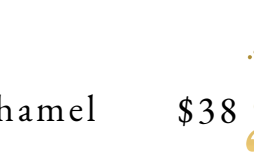



## SOUPS AND SALADS

<b>Arugula Salad</b> - Arugula, goat cheese, pickled beets, topped with toasted pine nuts and avocado, dressed in balsamic vinaigrette	\$18
Add Steak	+\$18
Add Duck	+\$14
<b>House Salad</b> - Salad mix with cucumber, corn, cherry tomatoes, and Dijon shallot vinaigrette	\$16
<b>Wood Fired Onion Soup Au Gratin</b> - A classic French onion soup with golden melted cheese and house made croutons and beef broth	
Bowl	\$19
Cup	\$12
<b>Creamy Mushroom Soup (V-GF)</b> - Simple mushroom creamy soup	
Bowl	\$18
Cup	\$12

## CREPES

<b>Mushroom &amp; Cheese</b> - mushrooms in a rich cream sauce, topped with melted cheese	\$21
<b>Smoked Ham &amp; cheese</b> - Smoked ham and melted cheese	\$21
<b>Brie &amp; Fig Glaze:</b> Soft melted brie cheese, sweet Figs and a drizzled with of fig glaze.	\$22
<b>Prosciutto, cheese &amp; arugula</b> - Salted prosciutto, Melted cheese, and fresh arugula finished with shaved parmesan cheese. (warm)	\$24
<b>Smoked Salmon Crepes:</b> Hollandaise Sauce, Avocado, pickled Onions, Capers, and greens (Cold Dish)	\$26
<b>Pepper Steak</b> - Creamy pepper steak Sauce (8oz), blend of melted cheese and Arugula	\$34
<b>Lobster Crepe</b> - Fresh Maine lobster, Avocado, Cheese, Sherry Bechamel Sauce	\$38





## ENTREES

**Mushroom Truffle Risotto** - Rice with mushrooms and truffle oil, finished with Shaved Parmesan and a dusting of black truffle \$28

**Mussels:** Prepared in a creamy wine sauce with aromatic herbs, garlic, and shallots, served with focaccia \$24

**Beef Bourguignon** - Local Organic Beef Stew cooked all night in our wood oven at 275 degrees in red wine, mushrooms, veggies and herbes de Provence \$30  
Bowl \$18  
Cup \$5  
Add Garlic Mashed Potatoes

**Steak Frites** - Hanger Steak Served with hand cut duck fat french fries with a shallot wine demi-glace sauce or a creamy pepper sauce \$38

**Duck Confit** - Drum and thigh - Served over House Salad with shallot vinaigrette and French fries or mashed potatoes \$34

**Duck a l'orange** - Drum and thigh - Served over citrus salad and French fries or Mashed potatoes \$35

## LATE NIGHT FOOD AFTER 10:30 PM

Cheese Pizza \$5

Special \$6

Potato Chips \$3





## DESSERTS



<b>Creme brulee:</b> Classic French dessert featuring a rich and creamy custard base, topped with a layer of hard caramelized sugar.	\$14
<b>Affogato</b> - A scoop of vanilla and chocolate gelato drowned in a shot of hot colombian organic espresso	\$14
<b>Crepe Suzette</b> - Warm crepe in a buttery orange sauce, topped with Grand Marnier whipped cream and almonds	\$18
<b>Chocolate Eclairs</b> - Classic French pastries filled with smooth crème pâtissière and topped with a glossy chocolate glaze.	\$12
<b>Gelato/Sorbet</b> form Freya's in Rockport	\$5
1 scoop	\$7
2 scoops	

## DESSERTS WINES

Muscat Baumes de Venise	\$8
Sauternes	\$12
Pineau de Charentes	\$8
Messias Twony	\$8
Vista Alegre Fine Ruby	\$8
Vista Alegre Lagrima	\$9
Bodega Baron "Micaela" Amontillado	\$7
Sherry	

## DIGESTIFS



Boullard Calvados	\$18
Courvisier Cognac	\$16
Hennesy Cognac	\$17
Courvisisier XO Cognac 1oz	\$23
Courvisisier XO Cognac 2oz	\$40
Armagnac	\$15
Poire William	\$18



# RED WINE BOTTLES

## **Portada**

Red Blend - Lisboa - Portugal. A harmonious blend with ripe berries and a touch of spice. Smooth and balanced with soft tannins.

\$42

## **Château La Tuilerie du Puy**

Merlot based Blend - Bordeaux - France. A classic Bordeaux offering rich flavors of dark fruit with subtle hints of oak and spice.

\$44

## **Jaffelin**

Pinot Noir - Burgundy - France. A Delicate with red cherry and raspberry aromas. Silky texture typical of Burgundy.

\$48

## **Cantine Volpi**

Barbera - Piemonte - Italy. Lively with fresh red fruit flavors and pleasing acidity. Bright and smooth.

\$48

## **Château de La Condamine**

Carignan - Corbieres - France. Deep dark fruit flavors with hints of earthiness and herbs. Robust structure and persistent finish.

\$48

## **Chateau de Montmirail**

Blend - Côtes du Rhône - France. Rich dark fruit flavors with notes of spices and oak. Full-bodied and well-balanced.

\$50

## **Les Chardons**

Pinot Noir - Gamay - Touraine - France. A refreshing wine from Touraine with bright citrus and green apple flavors, balanced by a crisp acidity and a clean finish

\$50

## **Rejadorada**

Tinta de Toro - Toro - Spain. Bold with deep black fruit flavors, layers of leather and tobacco, and a strong tannic structure.

\$55

## **Château La Grange Clinet**

Merlot Based Blend - Cotes de Burdeaux - France. A well-structured Bordeaux with rich dark fruit flavors and subtle notes of spice and oak. It offers a smooth finish and elegant complexity.

\$60

## **Château Fantou**

Malbec - Cahors - France. Robust with deep plum and blackberry flavors, complemented by an earthy undertone. A traditional take on Malbec.

\$60

## **Folk Machine**

Pinot Noir - Central Coast - California. Fruit-forward with ripe red berry flavors, a hint of earthiness, and subtle oak. Elegant structure.

\$65

# RED WINE BOTTLES

## **Domaine Billard Pere et Fils**

Pinot Noir - Burgundy - Hautes Côtes de Beaune - France. Fresh and vibrant red fruit flavors with floral and spice notes, embodying the youthful energy of Burgundy's higher slopes.

\$75

## **Tenuta Scersce**

Nebbiolo - Nettare Rosso di Valtellina DOC - Lombardy - Italy. Delicate and very light Nebbiolo with floral and red fruit notes, offering balanced tannins and a subtle earthy finish.

\$76

## **Chateau Les Barrailots**

Red Blend - Margaux - France. Sophisticated with dark berry flavors, nuanced with cedar and floral touches. Smooth and refined.

\$86

## **E.Guigal**

Red Blend - Chateauneuf-du-Pape - France. A well-balanced blend with ripe fruit flavors, hints of spices, and earthy tones. An elegant and complex wine.

\$100

## **Chateau de Garnerot, Clos Voyens**

Pinot Noir - Mercurey 1ER Cru - Burgundy - France. Rich cherry and plum notes with subtle oak and earthiness, providing a deep, structured finish.

\$110

## **Les Hautes de Barville**

Red Blend - Chateauneuf-du-Pape - France. Full-bodied with rich dark fruit flavors, robust tannins, and a lasting finish, capturing the essence of Chateauneuf-du-Pape.\

\$125

## **Vincent Prunier**

Pinot Noir - Pommard - Burgundy - France. Intense yet elegant, featuring layers of red and dark fruits with earthy and oaky undertones, showcasing Pommard's finesse.

\$130

## **Egellhoff**

Rich blackcurrant, cedar, and spice define this robust, well-structured Cabernet, a reflection of Napa Valley's quality.

\$130

## **Chateau Lecuyer**

Merlot Blend - Pomerol - Bordeaux - France. Luxurious with dark fruit, truffle, and oak notes. Velvety and opulent, embodying the prestige of Pomerol.

\$150

## **Silver Oak**

Cabernet Sauvignon - Alexander Valley - California. Full-bodied with cassis, caramel, juniper, and pomegranate. Vibrant aromas lead to a fresh, fruit-forward palate.

\$160

## **Chateau de Beaucastel**

Red Blend - Chateauneuf-du-Pape, France - A distinguished 2021 blend, rich with layers of dark fruit and complex spices, typical of Chateauneuf-du-Pape's robust style.

\$180

# WHITE WINE BOTTLES

## **Obaya,**

Tempranillo/Garnacha - Verdejo - Spain. A fresh and fruity blend from Rioja, offering a light and approachable palate.

\$42

## **Fairvalley,**

Chenin Blanc - Western Cape - South Africa. A Vibrant with notes of tropical fruits and a hint of honey. Crisp and refreshing, showcasing South Africa's fruit-forward style.

\$44

## **Cellier du pont D'Arc,**

Sauvignon Blanc - Ardeche, France. Sauvignon Blanc - Ardèche, France. Crisp and vibrant, with bright citrus and green apple notes, finishing clean and refreshing.

\$47

## **Domaine de la Bastide,**

Roussanne/Viognier/Clairette, Rhône Valley, France. A delightful blend offering floral and fruity profiles, with a smooth and well-rounded mouthfeel.

\$47

## **Les Freres Paquereau Muscadet**

Muscadet - Loire Valley, France. A young and vibrant 2023 Muscadet, showcasing crisp citrus and mineral notes, typical of the fresh, expressive style of the Loire Valley.

\$48

## **Dr. Konstantin Frank,**

Riesling, Finger Lakes, New York, U.S.A. Beautifully balanced with notes of ripe peach and apricot, and a clean, refreshing finish.

\$55

## **Camp Wines,**

Chardonnay, North Coast, California, U.S.A. Rich with flavors of tropical fruits and vanilla, creamy texture, and a hint of oak.

\$55

## **Domaine Romanin**

Chardonnay, Macon-Villages, France. Classic with a balance of ripe fruit and refreshing acidity. Flavors of green apple and citrus with a hint of oak.

\$60

## **Menard Gaborit Monnières-Saint Fiacre**

Muscadet from Monnières-Saint Fiacre, featuring complex mineral and ripe fruit notes, with a depth and refinement characteristic of the appellation.

\$70

## **Mas D'en Gil Bellmunt**

Garnacha Blend, Priorat, Spain. A 2023 vintage that bursts with ripe red and black fruits, underscored by Priorat's signature slate minerality.

\$75

## WHITE WINE BOTTLES

### **Francine Bachelier,**

Chardonnay - Chablis, France. Distinguished with a focus on purity and minerality. Flavors of lemon and green apple, with a crisp acidity and an elegant finish.

\$80

### **Pierre Bouree Bourgogne Blanc**

Chardonnay from Burgundy - France. Crisp apple and citrus flavors with a touch of oak, showcasing a fresh, mineral-driven finish.

\$85

### **Domaine de la Pauline**

Sauvignon Blanc - Sancerre - France. A premium Sauvignon Blanc with a vibrant and aromatic profile. Flavors of gooseberry and citrus, with a flinty minerality and a refined finish.

\$105

### **Rombauer**

Chardonnay Proprietor Selection - Napa Valley, California. Rich and creamy, with layers of ripe pear, apple, and vanilla, balanced by a hint of oak and a smooth, elegant finish.

\$160

## ROSE WINE BOTTLES

### **Aix Quise Coteaux D'aix en Provence**

Rosé from Provence, France. This 2023 vintage displays characteristics of red berries and subtle floral notes, with a crisp finish.

\$46

### **Villa Augusta,**

90% Merlot, 10% Carignan - Alpes de Haute Provence - France. Elegant rosé with balanced red fruit and herbal notes. Refreshing and delicate.

\$48

### **Natu'Roque Bandol**

Rosé from Bandol, France. The 2023 vintage highlights flavors of ripe strawberries and cherries, enhanced by a mineral crispness typical of Bandol rosés.

\$65

### **Masseria Li Veli**

Famiglia Falvo - Susumaniello - Puglia - Italy. A Vibrant rosé with fruity and Mediterranean herb nuances. Lively and harmonious.

\$68



## SPARKLING WINES

### POP

Brut Champagne-Pommery -Champagne, France. An off-dry Brut with a medium body, showcasing a 12.5% ABV and flavors of apple, orange, and lemon. *Small bottle*

\$25

### Santa Marina

Glera, Prosecco, Italy. Lively and light with white peach and pear. Well-balanced and pleasantly effervescent.

\$52

### L'Esprit de Petnat

Chardonnay - Famille Guibert - Languedoc-Roussillon, France. This naturally effervescent pet-nat features creamy textures with notes of citrus and brioche, offering a refined and elegant profile.

\$50

### Vecchia Lambrusco

Cleto Chiarli E Figli, Lambrusco, Emilia-Romagna, Italy. Harmonious blend of fruitiness and acidity. Vibrant with a deep color.

\$60

### Jean Vullien Crémant de Savoie

Jean Vullien & Fils - Jacquère - Chardonnay - Altesse, France. Complex flavors with fine mousse. Balanced fruitiness and subtle minerality.

\$60

### Domaine Gérard Metz

Pinot Blanc/Auxerrois, Crémant d'Alsace, Franc. Sparkling Rose wine from Crémant d'Alsace, Alsace, France. This wine displays a pale pink hue with fine bubbles and an elegant red fruit nose, culminating in a well-balanced finish.

\$65

### R. Dumont & Fils

Pinot Noir/Chardonnay - Champagne - France. This Champagne blend combines Pinot Noir and Chardonnay, featuring a fine mousse with flavors of citrus, almond, and brioche.


\$95

### Jean Velut

Chardonnay - Champagne - France. Made exclusively from Chardonnay, this Champagne displays a delicate bead with flavors of lemon, green apple, and subtle minerality, complemented by a creamy finish.

\$100

## RED WINE BY THE GLASS



<b>Portada</b> - Red Blend - Lisboa - Portugal	\$12
<b>Château La Tuilerie du Puy</b> - Merlot Blend - Bordeaux - France.	\$13
<b>Jaffelin</b> - Pinot Noir - Burgundy - France.	\$14
<b>Cantine Volpi</b> - Barbera, Piemonte, Italy.	\$14
<b>Château de La Condamine</b> - Carignan, Corbieres, France.	\$14
<b>Chateau de Montmirail</b> - Blend, Côtes du Rhône, France.	\$15
<b>Les Chardons</b> - Gamay - Touraine - Pinot Noir - France	\$15

## WHITE WINE BY THE GLASS

<b>Obaya</b> - Tempranillo/Garnacha - Verdejo, Spain	\$12
<b>Fairvalley, Chenin Blanc</b> - Western Cape - South Africa	\$13
<b>Cellier du Pont D'Arc</b> - Sauvignon Blanc - Vin de France.	\$13
<b>Les Freres Paquereau</b> - Muscadet Sevre et Maine - France	\$14
<b>Macon Villages</b> - Chardonnay - Vin de Bourgogne - France	\$17

## ROSE WINE BY THE GLASS

<b>Villa J. Augusta</b> , Alpes de Haute Provence, France	\$13
<b>Aix Quise</b> - Coteaux d'aix en Provence	\$14

## BUBBLES WINE BY THE GLASS

<b>Santa Marina</b> , Glera, Prosecco, Italy	\$14
<b>Jean Vullien Crémant de Savoie</b> Jacquère / Chardonnay - France.	\$15

## DRAFT BEERS

<b>Smiling Irish Bastard</b> - Geaghan Bros. Brewing - Pale Ale 6.0%	\$8
<b>Lunch IPA</b> - Maine Beer Co. - IPA 7.0%	\$12
<b>Allagash White</b> - Allagash Brewery - Belgian Wheat 5.2%	\$8
<b>Bangor Brite</b> - Helles - Bangor Brewing Company - Bangor - 5.0%	\$7
<b>Delirium Nocturnum</b> - Belgium - Belgian Brown Ale - 8.5%	\$12

## BEERS, BOTTLES AND CANS

<b>1664</b> - Kronenbourg - Blonde - France - 16 oz can - 5%	\$8
<b>Stella Artois</b> - Belgium 5%	\$7
<b>Bigelow Brown</b> - Bigelow Brewing - Brown Ale - Maine 5%	\$7
<b>Trooper Red and Black Potter</b> - England - 16 oz bottle - 6.8%	\$13
<b>Lion Stout</b> - Sri Lanka - 16oz can - 8.8%	\$12
<b>Delirium</b> - Tremens - Huyghe - Belgium 8.5%	\$14
<b>Leikeim - Kellerbier</b> - Germany - 16 oz bottle - 4.9%	\$9
<b>Harpoon</b> - IPA - MA/VT - 6%	\$8
<b>MITA</b> - Rising Tide - Session IPA - Portlan Maine 4.3%	\$9
<b>Finish Long Drink</b> - NC - Grapefruit - 5%	\$7
<b>Finish Long Drink</b> - NC- Peach - 5%	\$7
<b>Unity Vibration</b> - Funky Ginger - Kambucha - MI 9.1%	\$10

## CIDERS




**Original Sin - Pear Cider - New York 12oz Can** \$9  
Fruity and light with distinct pear flavors. Crisp and refreshing.

**La Maison Ferre - Apple Time - France 12oz Bottle** \$12  
Refreshing and crisp, with bright apple notes and a clean taste.

**La Maison Ferre - La Cave de Gabriel - France 750ml Bottle** \$40  
Elegant French cider with rich apple flavors and a smooth finish.

**Eve's Cidery - Autumn Gold - New York 750ml Bottle** \$50  
A well-balanced cider with notes of ripe apple and a hint of spice. Smooth and refreshing.



**Duché de Longueville - Non-Alcoholic Cider - Normandy, France 750ml Bottle** \$35  
Crisp and refreshing with pure apple flavors. A satisfying alcohol-free alternative.





## HOUSE COCKTAILS

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**LA CAVE OLD FASHIONED**  
Woodfords, Grand Marnier, and bitters. \$18

**MAINE BLUEBERRY LEMONADE**  
Blueberry vodka, lemon juice, and blueberry puree. \$16

**LEMON LAVENDER MARGARITA**  
Tequila, Cointreau, and lavender simple syrup. \$15

**BASIL RAZZ G&T**  
Gin, basil, razzberry puree, and tonic. \$15

**MINT JULEP**  
Makers Mark, mint simple syrup, and mint. \$17

**CAMDEN RUM PUNCH**  
Light and dark rum, pineapple juice, and grenadine. \$15

**AVIATION**  
Gin, Crème de Violette, Luxardo, Lemon \$16



## FRENCH CLASSIC COCKTAILS

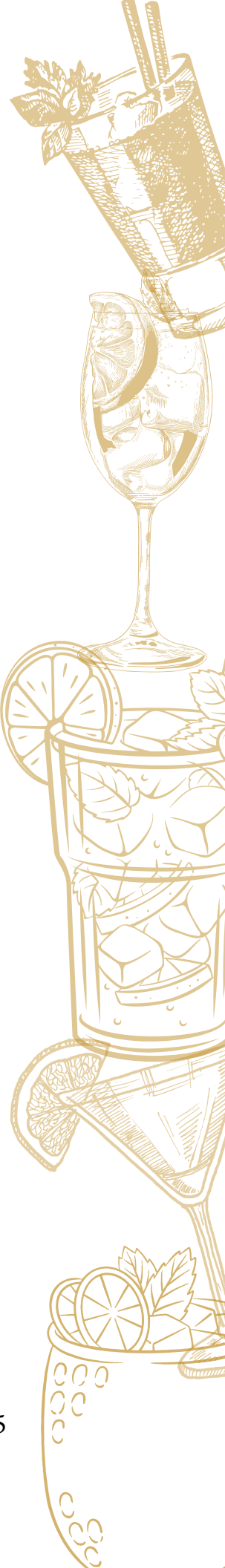
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**FRENCH 75**  
Gin, lemon juice, and champagne. \$16

**BOULEVARDIER**  
Whiskey, Campari, and sweet vermouth. \$16

**VIEUX CARRE**  
Rye whiskey, cognac, and sweet vermouth. \$17

**FRENCH BLONDE**  
Lillet, Gin, st Germaine, Grapefruit, Lemon \$15





## MOCKTAILS

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At Bistro La Cave, we take pride in our high-quality mocktails crafted with premium zero-proof alcohol, delivering a taste remarkably similar to their alcoholic counterparts. Due to the cost of these exceptional ingredients, our prices are comparable to traditional cocktails. Please note that we cannot sell mocktails containing zero-proof alcohol to minors. Our goal is to provide you with an identical experience, allowing you to savor every moment without any concerns. Enjoy!



### MOCKTAIL MULE

Ginger Beer, Lime, Simple Syrup \$12



### MOCK-JITO

Zero Proof Rum, Lime, Mint, Simple Syrup, Ginger ale \$15



### MIDNIGHT SUMMER

Blackberry and ginger puree, Lime, Simple Syrup, Zero proof rum, Soda water \$15



### NIMOSA

Zero Proof Brut Champagne - Orange Juice \$14



### CUBA FREE

Zero Proof Rum, lime, coke \$14



### MOCKARITA

Zero Proof tequila, Lime juice, Orange Juice, Simple Syrup \$15

## NON ALCOHOLIC BEERS

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### UPSIDE DOWN

Athletic Brewing - Upside Down - Golden Ale \$6

### RUN WILD

Athletic Brewing - IPA \$6

# NON ALCOHOLIC DRINKS

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Coke	\$4
Diet Coke	\$4
Sprite	\$4
Ginger Ale	\$4
Ginger Beer	\$4
Tonic	\$3
Redbull	\$4
Seltzer	\$3
Perrier 11 oz	\$4
La Croix (Coconut, Peach, Passion Fruit)	\$4
Orange Juice	\$3
Pineapple Juice	\$3
Cranberry juice	\$3
Grapefruit Juice	\$3
Lemonade	\$4
Unsweetened Ice Tea	\$4
Lemon Ice Tea	\$4
Espresso	\$4
Decaf Espresso	\$4
Americano	\$5
Decaf Americano	\$5
Hot Tea	\$4