

MINI T-BONE-grilled 5oz lamb chop, fresh goat cheese and rich veal broth, spinach, black pepper	12.50
SUM DIM 11-steamed gulf shrimp w/rice noodle, ginger, garlic & nappa, soy dipping station & fried scallion	12.
GARLIC MASHED POTATOES & ROASTED DUCK GRAVY- on a blue plate mmm.....	6.50
FIRE ROASTED GREENS DELITE-seasonal greens, w/mushroom, garlic, balsamic, feta	9.50
FRIES WIT DAT- hand cut fresh, several selections... all \$7.50..... <u>SECRET SPICE</u> on Sweet Potato fries, yoghurt & cukes----	
<u>SOUTH O' THE BORDER</u> -sweet potato w/ scallion, cilantro, sauce El Camino (mild chili) & lime-- <u>BAKED RACLETTE</u> and Russet potato fries w/ a Morses pickle-- <u>WITH GRAVY</u> w/roasted duck or brown gravy- <u>JERRY STYLE</u> Sweet Potato Fries, sweet chilli sauce, blue cheese onion, cilantro & lime	
<u>BEEF CHILI</u> - on sweet potato fries w/ scallion, cilantro like I said, 7 fifty, pretty nifty, yer choice	
JALEPENO POLENTA-grilled, our fresh *Salsa Evelyn, cilantro & lime	7.50
ESCARGOT-w/garlic butter, tarragon, lotsa parsley, white beans in the nifty dish	10.00
SALLY'S SIMPLE SALAD-baby arugula, red onion, Extra Virgin Olive Oil, lemon, locatelli seco cheese, pine nuts	8.50
<u>NEW! CHAR GRILLED BURGERS OR CHICKEN BREAST SANDWICHES-ASK FOR THE "BURGERMENU"!</u>	
Tons of toppings, all with hand cut fries on our brick oven baked foccacia bread. Most are \$13.50	
RICE N'BEANS-3 ways, white bean & saffron rice---black bean & yellow rice---black eye peas, tomato & okra we pick the rice	6.50
With 2 good Pearl Brand franks, commonly known as hot dogs	9.50
CALIMARI MARINARA-calimari, sautéed w/ spinach, brown onion, garlic on our marinara	11.50
SORTA KEFTA-lamb patties seasoned w/ parsley & garlic, yoghurt, tomato, lemon, sesame	11.50
HOLY CRIMINI! Crimini mushrooms, fire roasted, tossed w/ farmers cheese, parsley & lemon	10.00
STEAMED HOT DOG <u>OR</u> PASTRAMI & MORSES KRAUT-Pearl Brand, beet relish, onions, and muthtard side	9.50
QUESO FUNDITO-roasted cheddar, Mozz & farmers cheeses w/chorizo, poblano chillis, onion, oregano, corn	11.00
GNU EVAN'S- mixed field greens tossed w/our hand cut fries, olive oil, romano cheese & lemon	8.50
IT'S SPRING SOMEWHERE-roasted aspergrass, caramelized onion, sweet peppers, locatelli	9.50
SAFFRON RISOTTO-creamy aborio rice w/romano cheese & parsley (classic, as it should be)	10.50
SEARED SEA SCALOPPS-w/ green chili tartare sauce, cilantro, red onion, lime	12.50
*ARTICHOKE TAPENADE- on a blue plate, extra virgin olive oil, lemon, elvis parsley, marinated tomato	8.00
DEMI GROCE-stirfried shaved beef w/nappa, mint, p-nut, basil, carrot, red onion, bean thread noodle	11.50
SMOKED PEMAQID MUSSELS & ARUGULA SALAD-raisens, red onion in garlicy lemon dressing	12.00
FETA-UP-fire roasted w/swt.peppers, really good olives, fresh garlic, lots a herbs, and the e.v.o.o.	10.00
SHOOMAI-fried japanese style veg. dumplings w/fresh diakonradish, cukes, scallion, gingery soy dipping	12.50
RAD SALAD-crabmeat, radicchio & fresh fennel, parsley, marinated spinach, basil, black pepper dressing	13.00
WEDGE- romaine wit our "I dreamt' of Jerry" zipy blue cheese dressing, red onion & tomatoe	10.50
STILTON, ROASTED GRAPES & WILTED SPINACH- olive oil & a touch of balsmae vinegar	11.00
GIMMIE BACON- apple smoked bacon, char grilled, marinated tomato w/red onion, Tabasco & parsley	8.50
*OLIVADA-our black olive, basil & garlic spread, locatelli cheese, marinated tomato (take some home too!)	9.50
S.O.S-cured shaved beef, spinach in romano-marsala cream w/basil on foccacia square, hey, order this!	11.00
FONDU FOM HECK-whole mushrooms, roasted garlic, imported gorgonzola, basil <u>or</u> Imported Raclet w/ rstd. Spudz, good pickles (morses's of course!) tiny onions.	12.00
BEETS & GREENS SALAD-arugula pine nuts, extravirgin olive oil, onion, balsamic dressed	9.50
MARINARA MUSSELLS-fire roasted w/ capers, chunky marinara, herbs & butter	10.00
CRAB & ARTIE-roasted whole artichoke heart, cream, diced tomato, tarragon & marsala	14.50
ET TU BRUTUS-(kills a ceasar) creamy romano dressing, foccacia croutons, red onion, lemon	10.00
CHICKEN LIVERS & BACON-sauteed in olive oil w/garlic, marsala, brown stock & chives	9.50
HOUSE SALAD- greens tossed w/extravirgin olive oil, romano, side 'o' lemon demi-3.50 sml-5.50 lg.7.00	
UPTOWN MEATBALLS- 3 Veal & pork balls, demi sauce, w/rst. Shallot & garlic, marsala, cream, herbs	11.50
CHAR-GRILLED RADICCHIO -w/ locatelli seco sheep's cheese, olive oil & balsamic vinegar	8.50
NOT AMUSED- a bitty taste of the Chefs darker side, depends on his medication	6.50
ROASTED VEGETABLE MEDELY- brick oven goodness, balsamic dressed, cheese	8.50

Stuff with a * on the menu is available in the cooler!!!!

SIDES!! WE CAN DO MOST ANYTHING, BUT NOT EVERYTHING...ASK YOUR SERVER!!

CHAMB LOPS!! -grilled lamb t-bones w/curried lentels and rst.d.spinach,yogurt,mintygoodness,cukes,elivs	28.00
NEXT DAY AIR -fresh chive tagletelli* pasta w/ roasted broccoli rabbe, on white beans & romano	18.50
LOU-Z-E-ANNA SEAFOOD THANG -mussells,chorico,shrimp & fish, baked w/black eye peas, okra, tomato, saffron rice, Tabasco	26.50
PAN FRIED RICE NOODLES & CURRIED DUCK -baby corn,sweet red pepper,greens,ginger,lime,cilantro	26.00
BLEW PASTA -black pepper fettuccini tossed w/bluecheese,roasted red peppers,brownonion, oliveoil&lemon	18.00
WHAT UP DOG -char grilled beefsteak w/ our house spicy kim-chee,yello jasmine rice	22.50
LENTILS & GREENS -curry spiced,chunky vegetable matter,chef's choice of roasted greens condiments	18.00
SIMPLY DELISH 2 -our chive tagletelli pasta tossed w/crabmeat,brownbutter,shaved locatelli seco,lemon	23.50
HOLÉ MOLÉ -housefried chicken,baked in our mild chili sauce,blackbeans&yellow rice	18.00
KNOKWURST N' MORSES KRAUT -wood roasted,horseradish gravy,mashed,side beet relish	20.00
JIM'S BEEF -grilled beef steak,mashed spuds,roasted veg, demi sauce (gravy)	23.50
SCAMPICARBONARA -Gulf shimp sautéed w/cob smoked bacon,garlic,wine,fumet,cream,peas,pasta	24.50
POTROAST BLEU! -Fire braised w/ blue cheese,green peppers & mushrooms w/ roasted spudz	21.00
SPAGHETTI WIT or WITOUT -Just marinara 14.00 Roasted sausages 17.50 Connie's meatballs	18.50
SWEET&SOUR BEEF RIBS -housesmoked,S&S b-bq sauce,grn.peps,onions pineapple yellowrice,hot towel...25.	
SEA SCALLOPS W/LEEKs, CREAM & FRESH PASTA -garlic and lemon too	25.00
PIEROGIES -potato&cheese stuffed pasta,Polish style,morse's kraut & dried cranberries in brown butter, beet relish,sour cream "Warms the duppa"	19.50
VEAL SCALLOPPINI -Millanese romano breaded w/rustic marinara,capers & romano	24.00
ROASTED POLENTA -Jalepeno spiced, black beans,ElCamino,crispy nappa&cilantro salad w/ lime & sesemel7.50	
INTERGALACTIC PORK II -grilled porterhouse w/ovenroasted sweetpotatos,corn,& spinach in yellowcoconut curry sauce cilantro and lime	26.00
BB-Q PORK -house smoked,in our sauce,corn bread to order,fresh slaw,black beans (daves favorite)	22.00
WAS THE BEST THING ON THE MENU -fresh pasta,arugula,tossed w/ olive oil,toasted garlic,bit 'o stock,& locatelli sheeps milk ricotta seco cheese yum.... 17.50 hold the cheese&ADD MUSSELS	20.00
MUSHROOM & TOFU UNIT -steamed w/noodles tofu,broccoli,mushrooms,red sweet peppers,ginger, coriander, lemongrass, hot stuff on the side	18.00
EYE-TALIAN SAUSAGE BREAD SALAD -fire rst.d.w/sweet pep&wholegarlic cloves,chunks of foccacia,tossed w/basil,onion,arugala,fresh fennal,niceoliveoil over a whitebean ragu yeah baby....	20.00
LAMB RAGU -fire braised chopped lamb,stewed fennel,toms,shitake&aromatic veg.,hand cut noodles,spinach19.50	
POLISH HIPPIE -grilled knokwurst sausage on a arugula & beet salad w/ onion, horseradish&balsamic	19.50
AGGABLAGGA -sauteed calamari&fresh pasta,garlic,red pepper flakes,oregano&marinara	20.50
CHICKENFRIEDCHICKEN -fried chicken,pepperypurple slaw,fries,side o spicyranch (picnic dinner gone wild)	19.00
STICKEY C-FOOD STEAMER -mussells,shrimp,fish,pulled bb-q pork&calamari in a steamer basket w/ginger & garlic& rice vinegar,Japanese sticky rice, nappa leaf,scallion, soy dipping station	28.
LAMB STUFFED PEPPERS -fire roasted w/ chunky tomato sauce,saffron rice,spinach, yoghurt, lemon	20.00
I'LL HAVE TO -gulf shrimp,sautéed,choizo,greenchillis, onion, olives,tomato,,cilantro,yello rice, citrus	21.00
MAC N' CHEESE -housemade noodles,tomato,rst. greens,massive cheeses,not kraft	20.00
VEGGIE 'RITO - sweet potato buritto w/black beans,corn,poblanos, quesa fresca,sauce el camino, crispy cilantro-lime salad,s.cream	19.50
MUSHROOM PASTA -whole roasted mushrooms,shallots,garlic,greens,thyme,cream,stock,romano	19.50
HOT PORK BOWL -our bb-q pork in broth w/ chillis, funky asainstyle noodle, basil, egg, cilantro & lime	19.50
CHICKEN CACCIATORI - house fried&baked in/chunky tomato marinara, sweet & hot peppers, olives,mushrooms w/side of rigatoni pasta and cheese...oh heck yeah	20.00
SIX WEEK ITCH -rigatoni pasta w/ our red sauce & romano cheese	13.50
RIBEYE BEEFSTEAK W/CRIMINI MUSHROOMS & GORGONZOLA -14 ounce w/arugula&lemon salad,fries	29.50
BTP -fresh pasta, sauteed applewood smoked bacon&caramelized onion,cream, peas, roasted roma tomatos, Ask Joel, Mike & Corey (hey guys!!)	20.00

ORDER CAFÉ MIRANDA FOOD TO TAKE OUT! CALL US ! MENU ON THE WEB !

OPEN 7 days a week for supper----Sunday "BLUNCH" 10-2:30

TAKE ME HOME TONITE! MIRANDA PASTA,SAUCES,DIPS & DRESINGS FOR SALE! SEE THE COOLER!

WE USE AS MUCH LOCAL PRODUCTS AS WE CAN SOURCE OR PROVIDE OURSELVES, OUR OVEN IS FIRED BY WOOD FROM OUR OWN HEADACRE FARM IN OWLS HEAD. Know of some food or whatever produced in Maine? TELL US!

