



CHAVAL

SALAD

Local Beets

nectarine, lovage, pickled chili, lemon, puffed amaranth

Seasonal Salad

little gem lettuce, pistachio buttermilk dressing mimolette cheese, herbs, breadcrumbs

ENTRÉE

Free Range Chicken

roasted breast, charred creamed corn, smoked onion marinated squash, sauce diable

Prime New York Strip Steak

lyonnaise potatoes, caramelized onion jam

Grilled Atlantic Swordfish

roasted peppers, fennel, tomato confit, orange, niçoise olive, herbs

Vegetable

eggplant "a la plancha," braised chickpeas, roasted garlic, jersey spinach, romesco sauce

DESSERT

Madelines

lavender, white chocolate, lemon, baked to order

Churros

special made fried custard dough, coconut, bittersweet chocolate, salted sugar

Spanish Bar

chocolate pudding, smoky serrano ice cream, caramel

**please note that all menu items are subject change due to seasonality of ingredients*



CHAVAL

DRAFT

NORUMBEGA CLASSIC CIDER (ME)	7
6.8% All New England apples, dry, tart, refreshing	
NARRAGANSETT LAGER (RI)	4
5% Clean, crisp, refreshing American adjunct lager #CrushItLikeQuint	
BISSELL BROTHERS LUX (ME)	7
5.3% An American pale ale. Hop forward, citrusy and slightly piney with a crisp malt background	
FOUNDATION BREWING EMBER (ME)	7
7.0% A seasonally changing red IPA, this iteration boasts flavors of tangerine, red fruits, and spice	
FORE RIVER TIMBERHITCH (ME)	7
6.2% A well balanced, medium bodied Irish red ale	
ALLAGASH ST. KLIPPENSTEIN (ME)	8
11% A Belgian strong stout aged in bourbon barrels. Vanilla and coconut notes with a smooth, warm finish	
*add a nip of OLD FORESTER BOURBON	3

BOTTLES & CANS

COORS BANQUET BEER (CO)	3
NARRAGANSETT LAGER (RI)	4
ALLAGASH WHITE (ME)	6
FORE RIVER PREBLE SOUR (ME)	8
LAWSON'S SIP OF SUNSHINE (VT)	8
CLAUSTHALER N.A. (DE)	6
MAYADOR CIDER 700mL PORRON (ES)	21