* THE * CAUSEWAY

BRUNCH

GF gluten free V vegan
CBGF can be gluten free
CBV can be vegan

FALL & WINTER 2026-2027

Proprietors Lauren & Greg Soutiea
Executive Chef Gil Plaster
Pastry Chef Margaret Çiftçi

BREAKFAST CLASSICS

THE PERFECT CRAIGNAIR BREAKFAST - 14
Two Eggs Cooked Your Way: Scrambled, Poached, or Fried
Served with Bacon and Smashed Potatoes

CRAIGNAIR BENEDICT CBGF
Two Farm Fresh Poached Eggs,
Grilled English Muffin, Hollandaise Sauce,
Smashed Potatoes

Classic: Canadian Bacon - 20
New England: Gravlax Salmon - 24
Maine: Crab Cakes - 26

PANCAKE DELIGHTS V CBGF
Powdered Sugar,
Served with Maine Maple Syrup

Wild Maine Blueberry - 13
Hearty Whole Wheat - 12
Bixby Chocolate Chip - 14

WEEKLY SPECIALS

HOUSE-MADE DONUTS - 6

THE LOCALS' PLATE - 12

BRUNCH FAVORITES

CHICKEN & WAFFLES - 22
Malted Vanilla Waffle, Buttermilk Brined
Chicken, Spicy Maine Maple Syrup

APPLE DUTCH BABY - 18
Local Apples, Maple Syrup, Cinnamon Butter

HUEVOS RANCHEROS - 17 GF
Scrambled Farm Eggs, Crispy Corn Tortillas,
Black Bean Puree, Ranchero Sauce,
Cotija Cheese, Pico de Gallo

FISH & CHIPS - 28
Local Haddock, Maine Potato Fries,
Lemon Caper Tartar Sauce

THE BRUNCH BURGER - 18 CBGF
Black Angus Patty, Fruitwood Bacon,
Farm Fresh Egg, Smoked Cheddar, Pico de Gallo,
Smashed Potatoes

VEGAN BRUNCH BURGER - 16 V CBGF
House-Made Chickpea Patty, Tofu Scramble,
Be-Hive Bacon, Vegan Cheese, Smashed Potatoes

VEGAN VEGETABLE HASH - 21 V GF
Tofu Scramble, Fall Veg, Potato

BICUITS & GRAVY - 15
Grandma Betty's Biscuits, Southern-style
Sausage Gravy

SIDES

House-Made Biscuit - 4
English Muffin - 4
Sausage - 6
Bacon - 6
Two Eggs - 6
Pancake - 5
Smashed Potatoes - 4
Side Salad - 7

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

* THE *

CAUSEWAY

BRUNCH COCKTAILS

HOUSE BLOODY MARY 12
House Bloody Mary Mix, Tito's

Build Your Own Bloody Mary
Ask your server for menu

BEERMOSA 10
Local Maine Pale Ale

MIMOSA 13
+Fresh Fruit Puree 3
Strawberry, Mango, Blueberry, Seasonal

IRISH COFFEE 12
Jameson **OR** Bailey's

Barrel French 75 12
Hardshore Barrel Rested Gin,
Lemon, Simple Syrup, Prosecco

Maple Cold Foam Espresso Martini 14
Cold River Vodka, Grind
Espresso Rum Liqueur, fresh espresso,
maple cream cold foam

COFFEE

ROCK CITY COFFEE 4
Gertie's Barkin' Dark - dark and smoky
Gretel's Best Decaf - dark and smooth

RUBY'S ESPRESSO single 5 / double 9
CAPPUCCINO single 6 / double 10

DRINKS

ORANGE/CRANBERRY/APPLE JUICE 3
LEMONADE 3
MAINE BLUEBERRY/GINGER/ROOT BEER 4
GRAPFRUIT JUICE 3
FEVER TREE TONIC **OR** SODA 5
SAN PELLEGRINO (1 L) 7

KIDS

CHICKEN TENDERS 10
PLAIN PANCAKES 12

About The Craignair Inn by the Sea & The Causeway

The Craignair Inn by the Sea was built in 1928 as a boarding house for workers in nearby quarries on Clark Island, which lies just south of the Inn and is connected to the mainland by a short causeway. Clark Island was once the site of several quarries that now serve as local swimming holes. Granite from Clark Island was used in New York City's Central Park and the Library of Congress building in Washington D.C.

The houses lining Clark Island Road are mainly former quarry workers' homes. If you take a walk down Clark Island Road you can see the old general store, post office, and union hall, which are still standing today. The Vestry building, which houses our pet-friendly rooms, was once the Clark Island Baptist Church.

The causeway to Clark Island was built in 1892. The Causeway restaurant was designed to honor the past, inspired by the history of the island's quarry era. The architecture and style of both our restaurant and inn reflect this period in local history, incorporating mementos of the old quarrying days and of the primary recreational pastime of the quarries' workers - baseball!

A 4% Kitchen Appreciation Fee is added to all food and beverage. This will go directly to kitchen staff who work behind the scenes to contribute to your culinary experience here.

/CausewayatCraignair
@CausewayatCraignair

EXECUTIVE CHEF GIL PLASTER
PROPRIETORS LAUREN & GREG SOUTIEA