



* THE *

Summer 2022

CAUSEWAY

GF gluten free V vegan + ask server

BRUNCH BENEDICTS

SERVED WITH POTATOES & BACON

CLASSIC EGGS BENEDICT - 18 (GF+)

Two poached eggs, English muffin, grilled Canadian bacon, hollandaise sauce

STEAK BENEDICT - 24 (GF+)

Angus Prime strip, poached egg, English muffin, hollandaise sauce

NEW ENGLAND BENEDICT - 20 (GF+)

Two poached eggs, house-cured salmon, English muffin, hollandaise sauce

CRAB CAKE BENEDICT - 24

Two poached eggs, Maine crab meat, English muffin, hollandaise sauce

LOBSTER BENEDICT - 30 (GF+)

Two poached eggs, Maine lobster, English muffin, hollandaise sauce

BREAKFAST CLASSICS

SERVED WITH POTATOES & BACON

SALMON OMELET - 19 (GF)

Two eggs, cream cheese, spinach, house-cured Maine salmon

BLUEBERRY PANCAKES - 13 (V) (GF+)

Whole wheat, wild Maine blueberries, Maine maple syrup

CRAIGNAIR YOUR WAY EGGS - 12 (GF)

Two eggs cooked your way: scrambled, poached, or fried

SIDES

ROASTED POTATES - 6 (V) (GF)

TWO EGGS - 6 (GF)

BACON - 6 (GF)

ENGLISH MUFFIN - 4 (GF+)

CHEF SPECIALTIES

CHICKEN & WAFFLES - 20

Crispy chicken, vanilla waffle, butterscotch syrup, whipped butter

VEGGIE BURGER - 18 (V)

Lentils, mushrooms, carrots, bread crumbs, zucchini, avocado, vegan mayo, roasted potatoes

HADDOCK SANDWICH - 24 (GF+)

Toasted brioche, remoulade, lettuce, tomato, roasted potatoes

WILD MUSHROOM STRUDEL - 25 (V) (GF+)

Portobello, porcini, and cremini duxelles, cognac, fresh herbs, artichoke mousse

VEGAN "LOBSTER" WRAP - 18 (V)

Hearts of palm & oyster mushrooms, light vegan mayo, roasted potatoes

HOUSE CURED SALMON TOSTADA - 24 (GF+)

Avocado, cream cheese, tomato, fresh dill, poached egg, toasted brioche

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 experience here.

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

CAUSEWAY

BRUNCH COCKTAILS

HOUSE BLOODY MARY 10
House Bloody Mary Mix, Tito's

OR

Build Your Own Bloody Mary

BEERMOSA 8
Local Maine draft beer

MIMOSA
Classic 12
+ Chambord 14

IRISH COFFEE 10
Jameson **OR** Bailey's

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

Maple 'n Cream 13
Cold River Vodka, Griffin's Wharf
Coffee Liqueur, Maple Syrup, Cream

COFFEE

COFFEE 3

Gertie's Barkin' Dark (dark and smoky)

Gretel's Best Decaf (dark and smooth)

ESPRESSO 5 / 8

CAPPUCCINO 6 / 9

DRINKS

FRESH SQUEEZED LEMONADE 5

ORANGE/CRANBERRY/GRAPEFRUIT JUICE 4

MAINE BLUEBERRY/GINGER/ROOT BEER 4

FEVER TREE TONIC **OR** SODA 5

SAN PELLEGRINO (1 L) 7

KIDS

CHICKEN TENDERS 7

MAC N CHEESE 6

CHEESEBURGER 8

CHEESE QUESADILLA 6

About The Caignair Inn by the Sea & The Causeway

The Caignair 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!