



# Little G

## SMALL PLATES

- CRISPY BONELESS CHICKEN** 16  
hand breaded ORGANIC strips,  
signature dipping sauce
- FALAFEL** 13  
Chick pea fritters, hummus, tzatziki,  
cucumber, pickled shallots
- \*TUNA CRUDO** 19  
cucumber, spicy ponzu, MAINE kelp  
crushed wonton
- \*SPINACH DIP (GF)** 14  
our secret recipe  
with tortilla chips and crudite
- \*ROASTED BRUSSELS (GF)** 16  
lemon-garlic aioli + maple balsamic

- WINGS (GF)** 15  
FLAVORS: buffalo, honey BBQ, lemon  
pepper, spicy mango
- NACHOS (GF)** 12/20  
Jack cheese, avocado, pico de gallo,  
kalamata, sour cream, jalepenos  
ADD CHICKEN +5
- CHICKEN PARM EGG ROLLS** 12  
pomodoro, oregano, four cheeses
- SHRIMP SPIEDINI (GF)** 14  
all natural grilled kabobs,  
lemon honey truffle emulsion

- MEATBALLS (GF)** 14  
House ground beef, tomato,  
fresh mozzarella
- PIZZA SKINS** 13  
pizza crust, potato, cheddar,  
bacon, sour cream+chives
- \*SPICY CAULIFLOWER (GF)** 10  
our hot sauce, crumbled blue  
cheese+shaved celery
- HAND CUT FRIES (GF)** 9  
ADD TRUFFLE-PARMESAN +3
- GARLIC BREAD STROMBOLI** 12  
garlic, parmesan, romano, basil,  
rolled and baked in brick oven

## SALADS

- \*POWER(GF)** 14  
farro, quinoa, greens, beets,  
sunflower, pepitas, balsamic,  
edamame
- CAESAR (GF)** 12  
Romaine, arugula, toasted garlic,  
our dressing, parmesan crisp
- GREEK** 16  
Local greens, cucumber, tomato,  
hummus, feta, kalamata, tzatziki,  
brick oven pita
- CAILYN (GF)** 13  
Goat cheese, local greens,  
cucumbers, pink vinaigrette
- ADD TO SALAD**  
+ CHICKEN \$7 + STEAK TIPS \$12  
+ FALAFEL \$5 + DAYBOAT MKT  
+ SHRIMP \$10 +LAMB TIPS \$11

## BETWEEN BREAD

*All served with hand cut fries /Truffle fries +2  
ADD BACON +3*

- LG BURGER** 17  
prime beef blend, cheddar, lettuce,  
tomato, onion, brioche, G special sauce
- SOUVLAKI- chicken 17 falafel** 15  
Hummus, tzatziki, lettuce, tomato,  
onion, our pita
- CRISPY CHICKEN SANDWICH** 16  
romaine, pickles, ranch, brioche
- BACON BLEU BURGER** 19  
Blue cheese, lettuce, tomato,  
bacon onion jam, brioche
- GRILLED CHICKEN SANDWICH** 17  
Dijonaise, bacon, lettuce, tomato, brioche
- FISH TACOS** 18  
Crispy haddock, napa slaw, spicy aioli
- \*MEATBALL PARM** 18  
baguette, marinara, five chesses

## BIG PLATES

- DAYBOAT** MP  
Chef's preparation of local fish
- STEAK TIPS (GF)** 25  
Loaded mash, bacon, cheddar cheese,  
sour cream, greens
- LAMB TIPS (GF)** 25  
greek salad & fries
- \* GRILLED RIBEYE+ FRIES (GF)** MP
- CHEF'S PASTA SPECIAL** MP  
Chef's whim
- \*HADDOCK AND CHIPS** 29  
napa slaw, fries, remoulade

## BRICK OVEN PIZZAS

### RED SAUCE

- MARGHERITA** 15  
red sauce, fresh mozzarella, basil
- PAPPADELLE** 17  
Hot sausage, tomato sherry  
cream, hot oil, basil
- TRADITIONAL CHEESE** 14
- PEPPERONI** 15

- MEATBALL** 14  
Our famous meatballs, sauce  
three cheese blend
- EVERYTHING** 18  
Roni, sausage, mushroom,  
olive, onion, roasted pepper
- \*VEGGIE** 19  
spinach, roasted pepper,  
mushroom, five cheeses

### SPECIALTY

- CHICKEN CAESAR** 17  
Grilled chicken, our dressing, romaine,  
arugula, parmesan
- SCAMPI** 20  
Shrimp, toasted garlic, lemon,  
romano, arugula
- PROSCIUTTO** 17  
Cheese, fig balsamic, arugula
- M.T.A** 16  
Mushrooms, truffle, arugula, lemon

**\*gluten free crust +3**

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- \*HOT COOKIES** 7  
ADD VANILLA GELATO +3
- CHOCOLATE MOUSSE** 10  
With oreo crumbs and whipped cream

- CINNAMON + SUGAR FRIED DOUGH** 10  
Vanilla gelato and triple berry puree
- MARKET DESSERT** 12  
Staff favorite, changes frequently

*Twenty percent gratuity is added to parties of six or more*

**\*=NEW (GF)= GLUTEN FREE**



# Little G Beverages

## ROTATING TAPS

COORS LIGHT, 4.2%	\$5	BENTWATER ROTATION (Local Special)	\$9
BENTWATER, THUNDER FUNK, 7.3%	\$8	ALLAGASH WHITE, 5.2%	\$7
FIDDLEHEAD, HAZY I.P.A. 6.2%	\$8	PERONI, 5.1%	\$7
MAINE LUNCH, 7%	\$12	SAM ADAMS, SEASONAL	\$7

## CANS & BOTTLES

### IPAS

BE HOPPY, IPA, 6.5%	\$8
BENTWATER, SLUICE JUICE, IPA, 6.5%	\$9
NOTCH, LEFT OF DIAL, IPA,%	\$7
CLOWN SHOES, SPACE CAKE, DBL IPA,9%	\$9
CISCO BREWING, GRAPEFRUIT IPA, 5.5%	\$6
LONE PINE, OH-J, DIPA, 8.1%	\$9

### EVERYTHING ELSE

BUDWISER, HEAVY, 5%	\$5
GUINNESS, 4.2%	\$7
CORONA LIGHT, 4%	\$6
VIVA, HUCKLEBERRY, 4.5%	\$8
VIVA, ELDERBERRY, 4.5%	\$8
HIGH NOON, PINEAPPLE, 5%	\$7
SAM SMITH, ORGANIC CIDER, 5%	\$8

### ALES AND LAGERS

CISCO, SHARK TRACKER, 4.8%	\$6
ROLLING ROCK, 5%	\$5
DALES, PALE ALE, 6.5%	\$7
SMITHWICK'S, RED ALE, 4.5%	\$7
WACHUSETT, BLUEBERRY, 5%	\$7
UFO, FLORIDA ORANGE WHEAT, 5.3%	\$6

### NON ALCOHOLIC BEER

GUINNESS 0, 0.5%	\$7
ATHLETIC BREW CO, ROTATING, 0.5%	\$7
HEINEKEN 0.0	\$6
CORONA, 0.5%	\$5

### MOCKTAILS

we would be happy to craft any of our cocktails into a mocktail...ask your server or bartender

## WINES

### WHITE WINES

ORGANIC ORANGE, slovenia	\$12/\$39
CHARDONNAY, california	\$11/\$33
PINOT GRIGIO, italy	\$11/\$34
ROSE, france	\$12/\$39
BORDEAUX WHITE, france	\$12/\$37
GRUNER VELTLINER, austria	\$11/\$35
NEW ZEALAND, SAUV. BLANC	\$12/\$37
PROSECCO, italy	\$11/\$34
SPARKLING ROSE, italy	\$11/\$34

### RED WINES

ITALIAN RED	\$14/\$40
FRENCH RED	\$15/\$45
PINOT NIOR, california	\$14/\$40
CABERNET, california	\$12/\$40
MALBEC, argentina	\$11/\$36
SICILIAN RED	\$11/\$35
BEAUJALAIS, france	\$12/\$40
BORDEAUX, france	\$13/\$42

ALL WINES HAND SELECTED BY CHEF GREGG  
SOURCED FREQUENTLY / SMALL ALLOCATIONS

## NON ALCOHOLIC BEVERAGES

Coke, Diet Coke, Ginger Ale,	\$3.50	Unsweetened Iced Tea	\$3
Seltzer, Sprite, Lemonade,	\$3.50	Coffee	\$3
Root beer,	\$3.50	Espresso/Americano	\$4
Ginger Beer	\$4	Capuccino/Latte	\$5
Juice	\$4	Hot Tea	\$5
Milk, Chocolate Milk	\$4	Root Beer Float	\$8