

Bayside American Café

(formerly Bintliff's American Café)

98 Portland Street
Portland, ME 04101

207.774.0005

Our famous brunch menu featuring
breakfast, lunch and specialty
brunch items is served every day

Seating from 7am to 2pm

Reservations are accepted Monday through Friday
7am to 1:45 pm

Weekends & holidays are
first come first served

www.baysidesamericancafe.com

savory breakfast...

Served with choice of English muffin, homemade Tuscan white or honey wheat toast and three-potato homefries

Homemade Corned Beef Hash – 15 full/ 10 half chunks of Black Angus corned beef, three-potato homefries, onion and our house blend of herbs and seasonings topped with two eggs, any style

Acadian Omelet – 12 spicy andouille sausage, red onion, baby spinach and pepperjack cheese

Classic Two Egg Breakfast - 8 two eggs prepared any style with three-potato homefries and toast Add: sausage(2) 3, steak* 8, bacon (2) 3, andouille sausage (1/2) 2.5, organic tempeh 3, Canadian bacon(3) 3.25, Crab cakes Mkt\$

Veggie Homefries – 13 full/ 9 half sautéed baby spinach, tomato, mushroom, summer squash, onion, red bell pepper, broccoli and zucchini, served over three-potato homefries with Italian cheese blend and two eggs

scrambles ...

Made with 3 eggs and served with choice of English muffin, homemade Tuscan white or honey wheat toast and three-potato homefries

Bayside Scramble – 9 fresh basil, cracked black pepper and Italian cheese blend

Scampi Scramble – 14.5 Gulf shrimp, roasted garlic, scallions and Italian cheese blend

Tuscany Scramble – 10 roasted garlic, fresh tomato, Tuscan croutons and Italian cheese blend

scrambles continued...

Mediterranean Scramble – 11 kalamata olive, scallion, sundried tomato and feta cheese

Eggs Beurre Noir – 11 portobella and button mushroom, capers and fresh parsley sautéed in browned butter

benedicts ...

Classic Eggs Benedict * – 11 two poached eggs and Canadian bacon on an English muffin with homemade hollandaise sauce

Bistro Steak Benedict *– 16.5 Black Angus bistro steak, sundried tomato & roasted garlic cream sauce, two poached eggs and Italian cheese blend over English muffin

Vegetable Benedict * – 13 sautéed portobello mushroom, baby spinach, tomato, button mushroom, summer squash, red onion, red bell pepper, broccoli, zucchini, hollandaise sauce and two poached eggs over English muffin

Maine Lobster Benedict *– Mkt\$ hand picked fresh Maine lobster and spinach on an English muffin with two poached eggs and hollandaise sauce

Eggs Florentine Benedict – 13 wilted spinach, fresh tomato and two poached eggs on an English muffin with smoked bacon, onion cream sauce and Italian cheese blend

Crab Cake Benedict * – Mkt\$ homemade crab cakes topped with two poached eggs and hollandaise sauce

Louisiana Bayou Benedict * - 13 grilled andouille sausage, homemade corncakes, two poached eggs and spicy Cajun hollandaise sauce

pancakes ...

Buttermilk - Full (3) 8.5, Two 6.5, One 3.5

Specialty Pancakes - Full (3) 9.5, Two 7.5, One 4

*Maine Blueberry *Banana Pecan * Chocolate and/or Peanut Butter chip ****Cinnamon Bun** –swirl of cinnamon, cream cheese icing

Bacon Cheddar Scallion Pancake Full 11.5 , Two 9.25, One 5.25 with Bourbon Maple syrup *contains alcohol

french toast ...

Made from our homemade Tuscan white or honey wheat bread

Classic - Full (3) 9.5, Two 7.5, One 4 dipped in a batter of eggs, cream, vanilla, cinnamon and nutmeg

Strawberry Cheesecake French Toast - Full (3) 11, Two 9, One 5 topped with fresh strawberries, caramel and cream cheese icing

Lemon Blueberry French Toast – Full (3) 11, Two 9, One 5 topped with house made lemon curd and sprinkled with Maine blueberries

waffles ...

Authentic Belgian Waffle – 9 malted flour batter made in a cast iron waffle press topped with whipped cream

Pecan Caramel Waffle – 10.5 pressed with toasted pecans, drizzled with caramel and topped with whipped cream + fresh cut fruit or strawberries 3

Chocolate Waffle – 11 Dark chocolate Belgian waffle batter, fresh strawberries and whipped cream

sides ...

- North Country Smokehouse Applewood Smoked Bacon or Canadian Bacon 4.25
- North Country Smokehouse Maple Breakfast Sausage or Andouille Sausage 4.25
- Bistro Steak 8.5
- Organic Tempeh 3.5
- Corned Beef Hash 8
- Chicken 6.5
- Crab cakes Mkt\$
- House Smoked Salmon Mrt\$
- Yogurt (Vanilla) 2.25
- Eggs (each) 1.75
- Oatmeal 4.25
- Red Beans and Rice 4.25
- Homefries 3
- Grandy Oats Granola 5
- Toast (ea) 1.5
- English Muffin 1.5
- Bagel (local) 3
- Sweet Thai chili sauce 1
- Cream Cheese .75
- Herbed cream cheese 1
- Guacamole 2
- Maine Maple Syrup 2.25
- Fresh Cut Fruit 6
- Veggie Homefries 7

***WARNING:** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

brunch favorites ...

Pan Seared Crab Cakes – Mkt\$ homemade New England style crab cakes served with chipotle aioli

Grandy Oats Granola and Fruit Bowl – 9 organic granola served with freshly cut fruit, vanilla yogurt and honey drizzle (contains nuts)

House-Smoked Salmon Platter – Mkt\$ housemade hot smoked salmon served chilled with greens, tomato, red onion, fried capers, scrambled eggs, dill crème fraiche, toast or bagel and cream cheese

Huevos Rancheros – 12 homemade black beans and rice with two fried eggs, pico de gallo, chipotle sour cream, guacamole and flour tortilla + chicken 6 + shrimp 6.5 +bistro steak 8 + organic tempeh 3 + bacon (2) 3 + andouille (½) 2.5

Custom Omelets, Frittatas and Breakfast Tortilla Wraps – 12 made with 3 eggs and 4 ingredients, served with choice of English muffin, homemade Tuscan white or honey wheat toast and three-potato homefries + each additional ingredient add 1.25

andouille sausage, maple sausage, Applewood smoked bacon, Canadian bacon, organic tempeh, smoked salmon(Mrk\$), Maine lobster (Mkt\$), Maine crab (Mkt\$), corned beef(+2), steak(+2), shrimp(+2), broccoli, baby spinach, summer squash, zucchini, red onion, bell pepper, sundried tomato, kalamata olive, roasted pepper, jalapenos, basil, capers, tomato, mushroom, scallion, chipotle pepper (Hot), guacamole, roasted garlic, house salsa, sweet Thai chili sauce, Italian cheese blend, American cheese, cream cheese, Swiss, Pepperjack, Cheddar, Havarti, Feta, Goat cheese

sandwiches ...

All sandwiches are served with potato chips or homefries and a pickle. A demi-salad may be substituted for 1.50

Smoked Salmon Wrap – Mkt\$ our own house hot smoked salmon served chilled with baby spinach, tomato, pickled onion, cucumber and herbed cream cheese

Bayside Burger* – 13 a flavorful, marinated lean beef featuring a house made aioli, fried shallots, lettuce, tomato and havarti served on brioche roll

The Everchanging Veggie Special – see specials menu for our current offering

Spicy Grilled Chicken Sandwich – 12 our hot spice rub, goat cheese, roasted red peppers, lettuce, tomato and grilled brioche roll + thick cut smoked bacon(2) 3

Bayside BLT – 12 smoked bacon, baby spinach, tomato and Havarti cheese, grilled brioche roll with roasted red pepper mayo Add: + Maine Lobster Mkt\$ + smoked salmon Mkt\$

Reuben en Phyllo – 15 our house braised corned beef wrapped in phyllo with sauerkraut, Swiss cheese and Russian dressing

sandwiches continued...

Maine Lobster Roll – Mkt\$ hand picked Maine lobster poached in Beurre Monte, sprinkling of fresh scallions on a grilled brioche roll

Chipotle Burger* – 13 spicy dry rubbed lean beef, jalapenos, herbed cream cheese, sautéed onions, tomato on a grilled brioche roll (Spicy!) + thick cut smoked bacon(2) 3 + fried egg 1.5

salads ...

Add to any salad : + grilled chicken 6 + crab cakes Mkt\$ +grilled shrimp 6.5 + grilled bistro steak 8 + organic tempeh 3

Authentic Caesar* – 7.5 romaine tossed with our caesar dressing, croutons and Italian cheese blend

House Salad – 9.5 mixed greens, tomato, carrot, cucumber, Italian cheese blend, house dressing

Spinach & Bacon – 12.5 Baby spinach, cherry tomato, warm bacon & mushroom vinaigrette dressing topped with an over easy egg

beverages ...

- Coffee Flavor Shots - White chocolate, Chocolate or Caramel
- Sparkling Peach Cooler (non-alcoholic) - peach juice, cranberry, soda and lime
- Coffee By Design - coffee or tea
- Chai Latte – hot or cold
- Juice - orange, cranberry, tomato, apple or pineapple
- Hot Cocoa
- Espresso, Cappuccino, Latte
- Milk - regular, chocolate or soy
- Soda
- *Maine Root* Blueberry soda or Root Beer
- Iced Coffee
- Iced Tea – regular, black or citrus green
- The Gorham Grind's Rocket Fuel – hot or cold

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Open Daily 7am – 2pm

Available after 6pm for private gatherings

Tree shaded outside dining