

SUNDAY. SUPPAH

ONCE UPON A TIME, JUST BEFORE DINNER,
A BELL WAS HEARD...TO RING

In the not so distant past, the ritual of the bell meant Sunday Suppah—a time when family, neighbors and friends gathered to share a meal, swap stories and take a well-deserved pause before the start of a new work week.

The dinner bell used to signal good food and good fun. That's the kind of meal we're bringing back with Sunday Suppah. So a whole new generation can savor the experience and create their own memories. We believe that the sharing of quality time is just as important as the food on the table.

There's always another place around our table—come share Sunday Suppah with us.

SUNDAY. SUPPAH



REVIVING AN
AMERICAN TRADITION
WITH NEW ROOTS

SERVED: 10AM-2PM



22 Bass Park Boulevard, Bangor, ME | (207) 433-0844
timberkitchenandbar.com

SUNDAY. SUPPAH

OUR VERSION OF BRUNCH

30- PER PERSON • 15- CHILDREN UNDER 12

FOR THE TABLE

BAKERS BASKET

Warm Popovers, Whipped Honey Butter, Strawberry Rhubarb Jam

TO START SELECT ONE PER GUEST

FARM STAND SALAD

Whipped Ricotta, Roasted Root Vegetables, Earthy Leaf Greens, Brown Bread Croutons, Maine Cider Vinaigrette

WARM MAPLE GLAZED DOUGHNUT

Chantilly Cream, Blueberry Compote, Candied Walnuts

APPLE CIDER BRAISED PORK BELLY

Brown Bread Croutons, Crispy Kale Leaves, Warm Apple Butter

BRUNCH LIQUIDS

SAN MARZANO BLOODY MARY 12-

MIMOSA Bubbles and Orange Juice 11-

CAPPUCCINO OR LATTE 6-

ESPRESSO 3.50-

FRESH BREWED COFFEE 3-

ASSORTED TEA FORTE 3-

FRESH SQUEEZED JUICE Orange or Grapefruit 6-

KITCHEN TABLE FAVORITES SELECT ONE PER GUEST

CORNED BEEF HASH

House Made Corned Beef, Maine Russet Potatoes, Onions, Bell Peppers, Soft Poached Egg, Mustard Hollandaise, Grilled Sour Dough Bread

KALE SWEET POTATO HASH AND CHORIZO

House Made Sweet Potato Hash of Smoked Chorizo, Maine Sweet Potato, Soft Poached Egg, Mustard Hollandaise, Grilled Sour Dough Bread

WILD MAINE LEMON BLUEBERRY PANCAKES

Whipped Butter, Warm Maine Woods Maple Syrup, Wild Blueberry Compote, Thick Cut Bacon

TIMBER CINNAMON BRIOCHE FRENCH TOAST

Berries from the Patch, Sugar Dust, Whipped Butter, Maine Woods Maple Syrup, Chantilly Cream

SKILLET HENS EGG OMELET

Spinach Leaves, Wild Mushrooms, Root Vegetables, Goat Cheese, Skillet Potatoes, Hardwood Smoked Bacon

SOURDOUGH EGGS FLORENTINE

Grilled Farmers Bread, Shaved Smoked Ham, Poached Hens Eggs, Wilted Spinach, Grilled Vine-Ripe Tomato, Mustard Hollandaise, Crispy Fried Potatoes

SAVORY AVOCADO TOAST “SUPER FOOD”

Poached Eggs, Smashed Avocado, Olive Oil and Heirloom Tomatoes, Smoked Bacon, Sriracha, Chia Seeds, Grilled Ciabatta, Kale Sweet Potato Hash

THE SUNDAY ROAST

A Seasonal Selection of Two Locally Farmed Sustainable Meats
(Ask Your Server for Today's Carved Selections)

HERITAGE BREED NEW ENGLAND PORK with Maple Mustard Glaze

BOURBON GLAZED BAKED HAM with Maple Mustard

PINELAND FARMS SLOW ROASTED RIB-EYE with Rosemary Jus Savory

SAVORY HERB RUBBED BEEF BRISKET with House-Made BBQ Sauce

PROVISIONS

CRISPY BRUSSELS SPROUTS

Buffalo – Tabasco Pepper Sauce, Aleppo Dust, Crumbled Blue Cheese, Gorgonzola Dip 14-

Crispy Maple & Miso Glazed – Pomegranate Seeds, Chopped Pistachios 14-

PARMESAN TRUFFLE FRIES

Aleppo Pepper, Sage Truffle Salt, Spicy Grownup Ketchup, Malt Vinegar 10-

SMOKED SEAFOOD CHOWDER

Little Neck Clams, Maine Shrimp, Haddock, Sweet Corn, Smoked Bacon, Potatoes, Stewed Cream, Crumbled Chowder Crackers 11-

BIG TIMBER SALADS

CHICKEN CAESAR

Grilled Free-Range Chicken, Crisp Romaine, Olive Oil Baked Croutons, Creamy Caesar Dressing 16-

SCOTTISH SALMON SALAD

Grilled Moonshine-Glazed Salmon, Mixed Greens, Roasted Beets, Toasted Pistachios, Fresh Citrus, Teardrop Tomatoes, Quinoa, Goat Cheese, Citrus Balsamic Dressing 20-

WOOD FIRED DOUGH

BENEDICT PIZZA

Prosciutto, Mozzarella, Fresh Basil, Hollandaise Sauce, Poached Hen's Egg 16-

THREE PIGS

Sausage, Pepperoni, Fontina, Mozzarella, Spicy Red Sauce, Fresh Basil 18-

ARTISAN HANDHELDS

LOGGER BURGER

Our Signature Ground Beef Blend, Lettuce, Tomato, Toasted Brioche
Choice of Cheese: Cheddar • Bleu • American • Swiss 15-

SPICY DOWNEASTER BURGER

Smoked Bacon, Habanero Jam, Monterey Pepper Jack, Lettuce, Tomato, Fried Hens Egg 17-

CRISPY CHICKEN SANDWICH

Smoked Local Cheddar, Butchers Bacon, Tangy Slaw, Chipotle Aioli, Toasted Brioche Roll 16-

BASE CAMP CLASSICS

SMALL FARMS STEAK FRITES

Wood Grilled 10 oz. Striploin, Truffle Fries, Arugula, Feta Cheese, Blue Cheese Herb Butter 36-

ALE BATTERED FISH & CHIPS

Local Day Boat Haddock, Hand Cut Fries, Cabbage Slaw, Lemon Tartar, Malt Vinegar 26-

