

## TO START

**Cinnamon Sugar Doughnuts**- Prepared to Order ~  
Dolce de Leche 8

**Fruit and Yogurt** - Seasonal fruit, Greek Yogurt,  
Balsamic Honey 8

**Arancini**- Fried Mushroom Risotto Balls ~ Filled with  
Fontina Cheese 7

**Zuppa del Giorno**- Different Every Day (*Market*)

**Tomato Mozzarella Bruschetta**- Slow Roasted  
Tomatoes, CR Mozzarella Cheese and Basil ~  
Toasted CR Sourdough 8

**Salmon Bruschetta**- Smoked Salmon, Mascarpone,  
Red Onions & Roasted Peppers, Caper Berries  
Toasted CR Sourdough 14

**Roasted Beet Salad**- Arugula, Red and Gold Beets and  
Ricotta Salata ~ White Balsamic Vinaigrette 10

**Caprese**- CR Mozzarella, Local Tomatoes, Basil, Olive  
Oil and Sea Salt 11

**Insalata Mista**- Mixed Greens, Carrots, Radishes and  
Grape Tomatoes ~ Vinaigrette 7

**The Corner Room Chopped Salad**- Arugula, Romaine,  
Radicchio, Marinated Chickpeas, Housemade  
Mozzarella, Cherry Tomatoes, Fennel Salami and  
Shaved Carrots ~ Vinaigrette 11

**Corner Room Antipasti Platter**- A Bountiful Selection  
of Cured Meats, Cheeses & Vegetables 24

## BREAKFAST PLATES

**Ricotta Pancakes** –Strawberry Rhubarb, Whipped Ricotta and Maine Maple  
Syrup 9

**Brioche French Toast**- Orange Hazelnut Butter, Maine Maple Syrup 12

**Two Farm Eggs\***- Any Style, Choice of Meat, Choice of Toast with Potatoes 9

**Norcino Colazione\*** *the Butcher's Breakfast*, CR Braised Pork & Sweet Potato Hash,  
Bacon, Sausage, Two Pork Fat Basted Eggs and Polenta with CR Focaccia 14

**Eggs Benedict\***- Poached Eggs, Prosciutto d'Parma, CR Focaccia and EVOO  
Hollandaise 13

**Local Tomatoes\***- CR Mozzarella, Scrambled eggs, Arugula, Crispy Prosciutto  
and EVOO Hollandaise 12

**Pork Hash\***- CR Braised Pork & Sweet Potato Hash, Aleppo, Poached Eggs and  
CR Focaccia ~ Parmesan & Vincotto 14

**Frittata del Giorno\***- Side Salad 12

**Duck Prosciutto Bruschetta\***- EVOO Whipped Ricotta and Sunny Side Up  
Egg ~ Truffle Oil 12

## PIZZA 12"

**Create Your Own Pizza**- Tomato Sauce & Provolone cheese 12

Toppings - \$2.50 (Pepperoni, Crispy Prosciutto, Roasted Peppers, Slow Tomatoes, Olives, Spinach, Onions,  
Mushrooms, Sausage, Baked Egg, Goat Cheese, Aged Parmesan, Provolone, Fresh Tomatoes, (Sliced Prosciutto  
\$4) (Housemade Mozzarella \$5)

**Dopo Pizza\***- Lightly Spiced Tomato Sauce with Pancetta and Pecorino  
Cheese ~ Two Baked Eggs 17

**Spinach and Ricotta Pizza**- Whipped Ricotta, Wilted Spinach, Caramelized  
Onions, Pancetta 18

**Prosciutto Pizza**- Garlic & Parmesan Flatbread ~ Raw Arugula and Sliced  
Prosciutto 17

## PANINI Hot Pressed Sandwiches

**Duck Confit Panino**- *Hot Pressed*, Caramelized Onion, Roasted Pepper and Gorgonzola ~ CR Focaccia 11

**Sausage Panino**- CR Roasted Red Pepper Sausage, Peperonata and Pecorino ~ Toasted Baguette 10

**Breakfast Panino\***- Pork Hash, Egg, Fontina and Whole Grain Mustard ~ CR Focaccia 10

**Mozzarella Panino**- *Hot Pressed*, Sundried Tomatoes, Fresh Basil and CR Mozzarella ~ CR Focaccia 9

## SIDES

Bacon 3, CR Pork Hash 6, Fruit 5, Toast 2, CR Sausage Links 4, One Egg\* 2, CR Potatoes 3, ME Maple Syrup 2

 Harding Lee Smith, Chef/Owner



[www.facebook.com/theroomsME](https://www.facebook.com/theroomsME)

**\*CR DENOTES ITEMS MADE IN HOUSE**

\*Some of our dishes are served raw, undercooked or cooked to order. Consuming raw or undercooked meats, fish, shellfish, poultry or eggs may increase your risk of foodborne illness.

-Please Inform Your Server Of Any Allergies At The Table-