



We are
OPEN
Tues-Sat

Mel's

at 22

Classic American Cuisine

Make a
RESERVATION
+607-322-4012
@melsat22



SOUP

- New England Clam Chowder \$ 6/\$8
- Soup of the Day \$ 5/\$7

GARDEN GREENS

Dressings: White Balsamic Vinaigrette, Ranch, Blue Cheese, Caesar, Honey Mustard, Thousand Island

- Wedge Salad** \$ 12
- Iceberg lettuce wedge, blue cheese crumbles, roasted tomatoes, crumbly bacon, red onion served with housemade blue cheese dressing
- Cobb** \$ 12
- Romaine, avocado, apple wood smoked bacon, cucumbers, tomatoes, hard boiled egg, crumbled bleu cheese and roasted corn
- Classic Caesar** \$ 12
- Romaine, parmesan, house made garlic croutons
- Roasted Beet** \$ 12
- Roasted beets, chickpeas, spring mix, cucumbers, peppadew, goat cheese, fennel, and sunflower seeds
- Forget the Bun** \$ 17
- Grilled 8oz beef burger on a bed of shredded cheddar, chopped pickles, red onion, cherry tomatoes and romaine garnished with sesame seeds
- Add on: Chicken \$8 | Blackened Chicken \$8 | Breaded Chicken \$8 | Shrimp \$ 7 | Salmon \$14 | Tofu \$5 | 8oz Burger \$8**

APPETIZER

- Bang Bang Shrimp** \$ 15
- Fried shrimp tossed and coated in house bang bang sauce over lettuce
- Fried Cheese Curds** \$ 11
- Fried cheese curds served with pomodoro sauce
- Crispy Brussels** \$ 15
- Crispy brussel sprouts tossed with applewood bacon, apple cider vinegar & honey
- Tofu Bites** \$ 12
- Tempura battered tofu bites, topped with roasted tomatoes and served with a side of sweet thai chili sauce
- Pork Bao Buns** \$ 17
- Seared korean pork, served with pickled onions & kimchi topped with sesame seeds
- Calamari** \$ 15
- Lightly fried calamari topped with sautéed peppadew, pepperoncini, garlic, tomato, black olives and lemon served with garlic aioli
- Brian's Mac & Cheese** \$ 14
- Cavatappi pasta tossed in smoked cheddar, gouda, parmesan, american, and raclette cheese, covered in house crumbs then baked. Make it an entree by adding your favorite protein!

KIDS

- Big Kid Burger** \$ 9
- Beef burger, cheese and fries
- Shrimp in a Basket** \$ 10
- Served w/fries
- Chicken Tenders** \$ 9
- Served w/fries
- Kids Pasta** \$ 9
- Spaghetti with butter or red sauce topped with aged Parmesan cheese

MAIN COURSE

- Pistachio Shrimp** \$ 27
- Shrimp sauteed in a lemon pistachio cream sauce with roasted tomato, pancetta, and arugula, over pappardelle, topped with toasted walnuts & pistachios
- Chickpea Tagine** \$ 25
- Moroccan stew with root vegetables, apricots, & chickpeas, rich with spices served with rice & toasted bread, top with your favorite protein!
- Salmon Noodle Bowl** \$ 32
- Grilled marinated Salmon served over rice noodles in a teriyaki broth, with broccoli, mushrooms, napa cabbage, and carrots. Finished with crushed peanuts and pickled onions
- Short Rib** \$ 32
- Braised Short Rib, served over mashed potatoes & seasonal vegetables, finished with a Demi Glaze de Veau & a dollop of horseradish creme fraiche
- Chicken Parmesan** \$ 25
- House breaded fresh chicken cutlet topped with pomodoro sauce and mozzarella over spaghetti
- Butter Chicken** \$ 25
- Indian curry made with chicken that has a savory spiced tomato and butter cream sauce over basmati rice with toasted naan and yogurt sauce
- Hanger Steak Risotto** \$ 39
- Grilled 8oz Hanger Steak over creamy asparagus and roasted mushroom risotto, drizzled with balsamic glaze
- 12oz NY Strip Steak** \$39
- Grilled 12oz sirloin strip steak topped with herb compound butter, and arugula with mashed potatoes and vegetable

MEL'S CLASSICS

- Baked Haddock** \$ 25
- Fresh North Atlantic haddock over mashed potatoes and vegetable, topped with house crumbs, lobster sauce
- Brian's Original Fried Haddock** \$ 25
- Fresh North Atlantic haddock, beer battered and fried over French fries served with coleslaw and tartar sauce
- 12oz French Pork Chop** \$ 30
- Grilled, served over roasted sweet potatoes & seasonal vegetables, topped with an apple & pear chutney

BETWEEN THE BUN

Gluten Free Roll \$3.00 | Pickles \$1| Bacon \$2| Fried Egg \$2| Avocado \$3| Caramelized Onion \$1| Cheddar, American, Swiss, Smoked Gouda, Provolone \$2| Creamy Brie \$2.50

- Hometown Burger** \$ 17
- 8 oz Angus beef burger, tomato, lettuce and red onion on a toasted brioche roll
- Chicken Bacon Sandwich** \$ 16
- Choice of grilled or blackened chicken breast, lettuce, tomato, bacon and chipotle aioli
- Black Bean Burger** \$ 15
- Black bean burger, caramelized onion, smoked gouda, avocado, everything aioli, arugula and roasted red peppers