

SNACKS

Spanish Croquette \$16

chorizo sarta, garlic aioli, romesco

TNC Wings \$17

peruvian marinade, costa rican sauce

Sammy's Dumplings \$16

chicken mousseline, bacon broth, lardons

Beef Tartar \$20

egg yolk, pickled mustard seed, chips

Oxtail & Beef Cheek Slider \$7/ea

moxie bulgogi, charred scallion mayo, mustard pickle relish, kings hawaiian bun

Albondiques \$17

sherry tomato sauce, garlic mayo, crusty bread

Spanish Poutine \$17

hand cut fries topped with chorizo sarta, romesco, garlic aioli, manchego

Pork Belly Pancakes \$16

korean style pancake, crispy pork belly, kumquat fennel marmalade

Lamb Liver Foie Gras Parfait \$25

cappelletti gelee & toast points



THE CORNDOG! \$13

The World Famous Kittery Block Party Favorite. All beef. Fried in beef fat.
\$2.00 of each dog goes to Phinn's Pet Food Pantry at Mainspring.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



ON THE BUNS

add side of house fries \$3

MEat Smashburger \$15

House ground patty, lettuce, tomato, onion, pickle
cooper sharp american on brioche bun
add: patty \$6, MEat bacon, fried bologna, egg \$3/each

TNC Burger \$21

house specialty, House ground patty,
caramelized onion, gruyere, MEat bacon, thinly
sliced pickles, TNC burger sauce on brioche bun

Chicken Salad Melt \$19

MEat's famous chicken salad, cooper sharp
american, MEat bacon on Challah toast

Croque Madame \$20

MEat's prosciutto cotto, gruyere, mornay
sauce, sunny side up egg, Challah toast

Kittery Beef \$21

a tribute to great beefs
cooper sharp american, sweet & hot peppers,
giardiniera mayo, onion roll, served with jus

Chicken Sandwich \$19

fried chicken thigh, alabama white sauce, shredded
napa cabbage, pickles & onion on brioche bun

Tongue 'n Cheek celebrates the craft of whole-animal butchery, transforming exceptional local ingredients into thoughtful, chef-driven dishes that are approachable yet unexpected. Rooted in creativity, seasonality, and a nose-to-tail philosophy, we honor the whole animal, minimize waste, and showcase the quality of locally raised meat.



FOR THE BIRDS

TNC Salad \$14

greens, red onion, fresh herbs, parmesan,
crispy prosciutto, green goddess dressing

"Hear Me Out" \$15

"gangster caesar salad" nappa cabbage,
cucumber, anchovy crisp, red onion,
quail egg, "tribute" caesar dressing

HUNGRY EYES

"Lasagna" \$26

MEat sausage ragu, bechemel,
tomato sauce and parmigiano reggiano

Latin Style Roast Pork \$30

house porchetta, green sauce
dirty rice & red beans

Fried Chicken \$36

5 pieces, peruvian beans,
curtido, aji amarillo yogurt

Braised beef "Lesso Rifatto" \$32

tuscan style braised beef, red onion, cannellini
beans over thick grilled sourdough

SWEET STUFF

Crema Catalana \$12

spanish style creme brulee, cinnamon, lemon

COCKTAILS

Harvest Moon Manhattan \$18
black mission fig bourbon, blood orange
liqueur, bordiga vermouth, orange bitters

Mack's Apples \$16
smoked apple & rosemary rye, lemon
ginger cordial, cinnamon agave

Secret Handshake \$18
maple roasted pear bourbon, lemon,
handshake amaro, cappelletti almond bitters

Cider-ita \$16
ginger tequila, combier,
lemon, cider, fall spices

Down to Earth \$16
orange & cinnamon tequila,
blood orange liqueur, beet, lemon, lime

Northern Attitude \$16
cranberry jalapeno tequila, combier, lime,
lemon, brown sugar, cranberry, cilantro

Hanna's Wheelbarrow \$18
hayman's old tom gin, dolin dry,
garden water, cucumber white vinegar

Pear Necessities \$16
pear & sage gin, lemon
apple cider honey, bee pollen

Autumn Mule \$16
apple, fennel & cranberry vodka, lime,
cranberry, ginger cordial, soda water

Witching Hour \$16
blackberry sage vodka, italicus,
lemon, sage simple, prosecco

WINES

Whites

Vinho Verde \$12/46 - Light, Bright | Minho, Portugal

Verdejo \$12/46 - Bright Citrus & Minerality | La Mancha, Spain

Verdicchio \$12/46 - Med-Full Body, Stone Fruit | Marche, Italy

Reds

Langhe Nebbiolo \$14/54 - Light, Red Fruit, Spice | Piedmont, Italy

Barbera \$12/45 - Med Body, Cherry, Minerality | Piedmont, Italy

Susumaniello \$13/50 - Full Body, Berries, Dry | Puglia, Italy

Sparkling

Prosecco \$13/50 - Floral & Crisp | Veneto, Italy

Lambrusco \$14/54 - Bright Berries & Plum | Emilia-Romania, Italy

CANS & BOTTLES

Apri Seltzer (Rotating) \$8

Malus Hard Cider (Rotating) \$8

Miller Lite \$5

Miller High Life \$5

PBR \$6

Bavik Super Pilsner \$8

Athletic Run Wild N/A IPA \$6

ASK ABOUT OUR
ROTATING DRAFTS



AFTER DINNER DRINKS

Housemade Limoncello \$10

Amaro
Cynar \$12
Fernet \$13
Handshake \$13
Montenegro \$13
Nonino \$15

Getajob93 \$16
grainger's vodka, house coffee liqueur, montenegro,
Cafe Kilim cold brew, house pumpkin sauce,
marshmallow cold foam

After Midnight \$18
sazerac rye, apricot & fennel cynar,
bordiga vermouth, orange bitters