

Novio's
an inspired bistro

About Novios

In 1996, Coach “Teddy” Novio introduced the greater Bangor area to our owner. It’s been more than a decade since that first meeting, and not a week goes by where Novio isn’t coaching or encouraging Bob to be inspired in his personal and professional life. To that end, we have named our inspired bistro after Edward Saverio Novio, one of the most influential, kindest and most honest friends we could ever ask for. We strive to ensure that we do his name justice.

Our menu is small, selective, and the items are representative of the education, training, travels and experiences of our chef and team. We grow our own vegetables in our greenhouse located a short distance from the bistro. This allows us to feature ingredients that were harvested by our team and presented to you in for your enjoyment a few hours later. In addition to growing our own products we feature meats, seafood from local farms, fishermen and other purveyors to ensure we are using the best products available nightly.

The Clark House

Our bistro’s home was originally built in 1836 by lumber merchant Cyrus S. Clark who at the time was the region’s largest timber license holder. In 1836, just before the house was completed, a rioting mob, upset over labor arrangements, burned it to the ground. Design and construction started over and the home was completed later the same year.

Over the decades this building has been a single family home, split family, office space, retail and a bakery. We are honored to occupy a portion of the space built by Cyrus, we just strive for a much happier staff.

Signature Drinks | 10

Quiet On Set | Vodka, Grand Marnier, Passionfruit, Vanilla,
Cinnamon, Lemon & Cranberry

New Hire Probation | Flor De Cana Rum, Strawberry Shrub,
lemon & Soda

Pip And A Pop | Tequila, Lime, Pepper, Agave,
Pineapple & Chipotle

Johnny Flowers | Gin, Lemon, Aperol & Flower Bitters

Speedy Turtle | Bourbon, Basil Honey, Lemon,
Balsamic & Ginger Beer

Signature Drinks | 10

The Most Amazing Creature | Rye, Rhubarb, Amaro,
Maple & Sea Smoke

Catherine | Cucumber Vodka, Lime, Peach, Ginger & Prosecco

No Autographs Please | Blueberry Tea Gin, Blueberry
Phosphate & Tonic

The Bangor Plan | Tequila, Cherry Hering, Lime & Mezcal

Anywhere But Manhattan | Bourbon, Rye, Scotch, Dopo Teatro,
Cherry & Orange

Cocktail of the Moment | 10

Stroudwater Bourbon, Spiced Pear, Orange, Amaro Blend & Persimmon Bitters

Bourbon

Yellowstone Select	12
Hibiki	12

Rye

Colonel E.H. Taylor Straight Rye	14
Minor Case	12

Scotch

Balvenie Caribbean Cask	15
Caol Ila 12 Year	12

Gin

Monkey 47	8
The Botanist	8

Tequila

Milagro Silver Select	12
Milagro Resposado Select	12

Our full list is available for your review

Wines

Red

Cabernet Sauvignon California Republic California	10 30
Malbec Lancatay Argentina	9 27
Pinot Noir Girasole Organic California	12 36
Bordeaux Grand Renard Organic France	12 36

White

Chardonnay Pacificana California	10 30
Sauvignon Blanc Grand Renard Organic Bordeaux	10 30
Trebbiano Borgo Pianoro Italy	8 24

Sparkling

Cava Gran Gesta Spain	10 30
Champagne Lanson Black Label France	375 ML 30

Reserve

Cabernet Sauvignon Keenan Napa	87
Sancerre Henri Bourgeois France	58
Cabernet Franc Barboursville Virginia	44
Pinot Noir Beaux Freres Willamette Valley Oregon	87
Albarino Valtea Rias Baixas Spain	30

Bottles & Cans

Hefeweizen Schneider Weisse Germany	6
Pilsner Bitburger Germany	5
Stout Kalamazoo Bell's Michigan	5
IPA Two Hearted Bell's Michigan	6
Farmhouse Pale Ale FPA Oxbow Portland, ME	6
Cider Pear 275ml Chistian Drouin France	10

Mock Cocktails | 5

Tiffany's Intro | Pineapple, lime, passionfruit vanilla simple & club

Cherry's Mule | Cherry shrub, lemon & ginger

Raspberry Fields | Raspberries, lemon, honey simple & club

Coffee & Tea

French Press | Speckled Axe Coffee | Portland, ME | 6

Tea | Green, Black, Spiced Chai, Lemon Camomile | 4

Food not only links us a place or a product, it connects us to the people with whom we are so fortunate to share our meals and with that in mind, let's start cooking

– Barton Seaver

Soups & Salads

Curried Leek | Pureed with coconut milk, lemongrass, chilis & potatoes topped with cilantro, spicy cashews & shredded coconut (VG) (GF) | 10

Chowder | Butter poached lobster, house smoked bacon, roasted potatoes, sherry bechamel | 12

Anjou Pear | White wine poached pear on a bed of baby kale tossed in dijon balsamic vinaigrette, served with roasted sweet potatoes & smoked almonds (VG) (GF) | 10

Fried Goat Cheese | Habanero jam, candied bacon, creamy apple cider dressing & baby greens | 10

Appetizers

Steak Tartare | Fresh ground steak mixed with shallots, carrot & garlic. Served with toast points, cast iron roasted onion & grated cured egg yolk | 14

Parmesan Crisp | Eggplant & zucchini, breaded & baked, served with pesto, marinara & freshly grated parmesan cheese (GF) (V) | 10

Pot Stickers | House made wonton dough stuffed with ground veal, pan friend & served with aleppo chili sauce | 10

Entrees & Housemade Pasta

Flank Steak | Churrasco style, served with roasted garlic potatoes, carrot ginger broth & chimichurri (GF) | 26

Halibut | Almond & thyme crusted, served with cast iron scorched sweet potatoes & turnips with grilled haricot vert (GF) | 28

Jambalaya | Pulled jackfruit, vegan andouille, roasted tomatoes, shaved brussels, bell peppers with cajun rice (GF) (VG) | 22

Seared Scallops | Tangerine glazed with asian pear, blue cheese risotto, braised dandelion greens & cider gel (GF) | 26

Game Hen | Balsamic butter poached, served with roasted spring vegetable mosaic, dijon beurre blanc & roasted tomato & arugula salad (GF) | 24

Vegetable Lasagne | Spinach noodles layered with zucchini, eggplant & green beans with tomato bechamel, fresh mozzarella & parmesan (V) | 20

Sweet Potato Spaghetti | Served with house meatballs & marinara with shaved brussels sprouts & parmesan mousse (GF) | 20

Fettuccine | Fresh basil pasta tossed with brandy lobster, meyer lemon, red pepper & roasted fennel | 26

Dessert | 8

Housemade Sorbet of the Day (VG) (V) (GF)

French toast macarons with rum & banana filling & maple & blueberry sauces (GF) (V)

Chocolate mousse with a dark chocolate shell & chocolate swirl whipped cream (GF) (V)

Dessert Cocktails & Drinks | 8

Rounding Third | Vespertino, chocolate liquor over an iced coffee cube

Moment of Clarity | Griffin's Wharf Coffee Liquor, Stroudwater Rye, Scotch, Smoked Maple Syrup, Sea Smoke Bitters

Evening Occurrences | Fernet Branca, Amaro Averna, Creme de Cacao, Vespertino

Hot Toddy | Stroudwater bourbon, lemon & fennel honey

Tawny Port | Vieira De Sousa 10 year | Portugal

Housemade Limoncello

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