

Novio's
an inspired bistro

About Novio's

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 which is located a short distance from the Bistro. This allows us to feature ingredients that are harvested by our team and presented to you for your enjoyment a few hours later. In addition to growing our own products we feature meats and 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 and split-family home, 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, Ancho Ryes, Mint, Hot Pepper Bitters with Crushed Ice

Bourbon

Yellowstone Select	12
Hibiki	15

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

Please ask a staff member to see our full list of offerings.

Wines

Red

Cabernet Sauvignon California Republic California	10 30
Malbec Lancatay Argentina	9 27
Pinot Noir Girasole Organic California	12 36
Merlot Esser California	12 36

White

Chardonnay Sea Sun California	10 30
Sauvignon Blanc Gravel & Loam New Zealand	10 30
Pinot Grigio Giuliano Rosati Italy	8 24
Rose Le Petit Balthazar France	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 Lager of the Lakes Bell's Michigan	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 Christian Drouin France	10
Non Alcoholic Einbecker Germany	5

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 to 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

Tomato Bisque | Served with parmesan mousse, aged balsamic & fresh Novio's Greenhouse basil (GF) | 10

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

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

Fried Goat Cheese Salad | Habanero jam, candied bacon, creamy apple cider dressing & Novio's greens | 10

Appetizers

Tuna Poke | Wrapped in Shiso leaf, served with compressed cucumber, kewpie mayo, sweet soy & birdseye chili sauce (GF) | 12

Spring Vegetable Medley | Pan roasted radish with mustard & dill. Fiddlehead bruschetta with roasted garlic, tomatoes & balsamic on house toast. Raw asparagus with lemon, capers, almonds & mint (V) | 14

Carpaccio | Thinly shaved beef served with mizuna, sugar snap peas, beet tapenade, pecorino & peanuts (GF) | 12

Entrees & Housemade Pasta

Hanger Steak | Sous Vide cured & seared. Served with roasted red bell peppers, goat cheese cream sauce, roasted fennel & potato hash (GF) | 26
pairs well with Two Hearted IPA or Pip & A Pop

Chef's Seafood Selection | In effort to provide the freshest possible product this offering will potentially rotate several times a week (GF) | Market

Vegetable Bao Buns | House made buns filled with pickled vegetables, hoison sauce & shitake mushrooms. Served with smashed cucumbers & chili oil white rice (VG) | 20
pairs well with New Hire Probation or Gran Gesta's Cava

Novio's Burger | Blended short rib, brisket & chuck. Cast iron seared with a cabernet glaze. Topped with mustard greens, sharp cheddar & tomato on housemade focaccia, with rosemary roasted russian banana potatoes | 18
pairs well with Speedy Turtle or Bell's Pilsner

Braised Short Rib | Served over pappardelle with red wine & tomato ragu & crispy polenta | 22
pairs well with Esser Merlot or Anywhere But Manhattan

Vegetable Lasagne | Spinach noodles layered with zucchini, eggplant, roasted tomatoes, red peppers & green beans with tomato bechamel, fresh mozzarella & parmesan (V) | 20
pairs well with Quiet On Set or Catherine

Bucatini | Served with a spicy tomato sauce & sauteed shrimp | 20
pairs well with Oxbow's FPA or Le Petit Rose

Dessert | 8

House made Sorbet of the Day (VG) (V) (GF)

PB&J Macarons with creamy peanut butter filling & white grape jelly sauces (GF) (V)

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

House made Pear Cobbler Ice Cream (V)

Dessert Cocktails & Drinks | 8

Rounding Third | Vespertino, Chocolate Liqueur over an Iced Coffee Cube

Moment of Clarity | Griffin's Wharf Coffee Liqueur, 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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