

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 (Seasonal) | Rum, Cola Syrup, Amaro Averna
& Cherry Bitters

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

Jack Flash | Rye, Jalapeno Honey, Ancho Reyes, Lemon &
Hot Pepper Bitters

Catherine (Seasonal) | Vodka, Mint, Lemon, Cocchi Rosa &
Prosecco

No Autographs Please (Seasonal) | Peach Gin & Tonic

In A Prickly Pear Tree | Tequila, Orange, Prickly Pear Agave, Lime &
Sea Smoke

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

Cocktail of the Moment | 10

Stroudwater Gin, Suze, Cocchi Americano, Elderflower, Lemongrass

Bourbon

Yellowstone Select	12
Hibiki	15

Rye

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

Scotch

Balvenie Caribbean Cask	10
Caol Ila 12 Year	12

Gin

Monkey 47	8
The Botanist	8

Tequila

Milagro Silver Select	12
Milagro Resposado Select	12

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
Sparkling Chandon Sweet Star California	10 30
Champagne Moet & Chandon France	187 ML 14

Reserve

Cabernet Sauvignon Textbook Napa	72
Sancerre Henri Bourgeois France	58
Cabernet Franc Barboursville Virginia	44
Pinot Noir Beaux Freres Willamette Valley Oregon	87
Granache Blanc Sans Liege Groundwork California	44

Bottles & Cans

Hefeweizen Schneider Weisse Germany	6
Pilsner Einbecher 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 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

Summer Tiki-Tonk | Mango-Thyme Infused Coconut Water,
Passion Fruit, Vanilla, Lemon

Coffee & Tea

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

Tea | Green, Black, Spiced Chai, Lemon Chamomile | 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

Gazpacho | Heirloom tomato, cucumbers & bell peppers, blended with spices & served chilled (GF) (VG) | 10

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

Greenhouse Greens | Baby kale, butter lettuce & sorrel, tossed in lemon pepper vinaigrette with roasted beets, cucumbers, strawberries & goat cheese (V) (GF) | 10

Caprese | Heirloom tomatoes, burrata cheese with fresh pesto drizzled with aged balsamic & olive oil (V) (GF) | 10

Appetizers

Stuffed Greenhouse Vegetables | Roasted eggplant & jalapenos stuffed with benedictine spread & topped with smoked chili cheddar and lemon honey gel. Served with pickled red onion & scallion (GF) | 10

Mezzelune | “Half Moons” stuffed with eggplant & permesan, with fresh tomato sauce & cherry tomatoes (V) | 10

Sashimi | Sliced Mahi Mahi servd with cucumber salad, compressed pineapple, wasabi aoli & soy caviar (GF) | 12

Fried Goat Cheese | Topped with candied bacon and served with greens, habanero jam & honey yogurt dressing (GF) | 12

Entrees & Housemade Pasta

Grilled Ribeye | Lemon & herb cured, served with sweet potato gratin, roasted bell pepper & veal demi-glace| 32

pairs well with Two Hearted IPA or Esser's Merlot

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

Spanish Vegetable Medley | Summer squash noodles served with tofu stuffed bell pepper & romesco sauce (GF) (VG) | 20

pairs well with Pip and a Pop or Sea Sun Chardonnay

Cubano | Maine adaptation of the Key West Classic. House smoked pork tenderloin, pulled pork, swiss cheese, yellow mustard & dill pickles on maple infused Cuban bread. Served with black beans & roasted sweet potatoes.| 18

pairs well with Jack Flash or Pilsner

Risotto | Brown butter poached Maine lobster, sweet corn, leeks & fontina cheese (GF) | 32

pairs well with Sauv Blanc Gravel & Loam or Johnny Flowers

Pork Porterhouse | Lightly smoked and seared, covered with Kansas City Style BBQ sauce. Served with gouda mac & cheese and braised kale| 26

pairs well with Anywhere But Manhattan or Kalamazoo Stout

"Bolognese" | Vegetarian bolognese-style sauce, served over papperdelle, topped with parmesan & pecorino (V) | 20

pairs well with Oxbow's FPA or Le Petit Rose

Dessert | 8

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

Double Chocolate Macarons with strawberry jelly (GF) (V)

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

Buttered Vanilla Ice Cream topped with a caramel swirl & candied popcorn (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

7th Man in a 6 Man Rotation | Rum, Fernet, Amaro Montenegro, Chocolate, Coffee Ice

Hot Toddy | Stroudwater Bourbon, Lemon & Fennel Honey

Tawny Port | Vieira De Sousa 10 year | Portugal

Housemade Limoncello

M