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Frontier

Menu Prices — October 24, 2026

Frontier menu with prices in United States, updated October 2019: 48 items across 8 categories, prices from $2.00 to $26.00.

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Frontier Menu with Prices (United States)

Frontier menu with prices in United States, updated October 2019: 48 items across 8 categories, prices from $2.00 to $26.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/frontier

Menu categories: Coffee Bar (Cafe) · Starter · Salads · Burger & Sandwich · Market Plate · Global Market Plate · Maines · Beverages

Coffee Bar (Cafe)

ITEM	PRICE
Espresso	**$2.75**
Americano (12 oz.) Espresso with hot water	**$2.75**
Macchiato Espresso dotted with steamed milk.	**$3.25**
Cortado (4.5 oz.) Espresso with steamed milk.	**$3.50**
Cappuccino (6 oz.) Espresso with steamed milk.	**$3.50**
Latte (12 oz.) Espresso with steamed milk.	**$4.00**
Latte - Large (16 oz.) Additional shot of espresso with steamed milk.	**$6.00**
Pour Over Single origin, made to order.	**$3.25**
Fast Coffee Bird dog blend, sock saunders dark roast blend, chickadee decaf.	**$2.35**
Cold Brew (16 oz.) Cold brewed iced coffee.	**$3.50**
Rishi Chai Latte Chai tea topped with steamed milk	**$3.50**
Zen Bear Chai Latte Made in the mill: chai infused local honey with steamed milk.	**$4.00**
Hot Chocolate	**$4.00**
Rishi Tea Earl grey, English breakfast, jade cloud herbal: turmeric ginger, peppermint.	**$2.35**

Starter

ITEM	PRICE
Frontier Slider Local caldwell farm beef slider topped with arugula and choice of one sauce: yum yum sauce, citrus mayo, kimchi rémoulad...	**$7.00**
Squash Taco Gluten-free, vegan. Lime, garlic, and cumin marinated kale with seared zucchini, corn salsa, pickled red onion and a bla...	**$6.50**
Smoked Chicken Taco Gluten-free. Smoked pulled chicken with pickled onions, lettuce, cheddar cheese, and a cilantro ginger crema served on c...	**$6.50**
Fried Fish Taco Gluten-free. Deep fried local haddock, carrot, and cumin slaw, lettuce, and kimchi rémoulade served on choice of soft co...	**$6.50**

ITEM	PRICE
Fried Brussels Sprouts Gluten-free, vegan. Tossed with citrus, garlic, and tamari, topped with toasted sesame and yum yum sauce.	**$9.00**
Local Potato Fries Gluten-free, vegan. Served with ketchup and choice of one sauce: yum yum sauce, citrus mayo, kimchi rémoulade or cilantr...	**$7.00**
Sweet Potato Fries Gluten-free, vegan. Served with ketchup and choice of one sauce: yum yum sauce, citrus mayo, kimchi rémoulade or cilantr...	**$10.00**
Curried Mussels Gluten-free. Mussels, roasted shallot, and lime leaf in a coconut curry broth, topped with scallion and served with gril...	**$15.50**
Vegan Nachos Gluten-free, vegan, spicy. Yellow corn tortilla chips, corn and black bean salsa and cashew romesco sauce.	**$13.00**

Salads

ITEM	PRICE
Frontier House Salad Organic mixed greens, cucumber, carrot, shaved Parmesan, croutons and red wine vinaigrette.	**$7.00**
Caesar Salad Springworks farm romaine, red onion, tomato, croutons, caesar dressing, topped with shaved Parmesan.	**$8.00**
Sushi Rice Bowl Teriyaki edamame, pickled cucumber, shredded carrot, pickled ginger, radish, grilled zucchini, and greens on sushi rice,...	**$13.50**
Curried Quinoa Bowl Fresh fruit, preserved lemon, cucumber, local tomato, red onion, fresh herbs and toasted coconut tossed with yellow curr...	**$13.50**

Burger & Sandwich

ITEM	PRICE
Frontier Burger Caldwell farms beef, pepper jack cheese, bacon and shallot jam, on a brioche bun.	**$16.00**
Harissa Buffalo Chicken Sandwich Spicy. Buttermilk and rice flour fried chicken breast tossed in harissa buffalo sauce with cilantro ginger crema, pickle...	**$15.50**
Mozzarella Panino Pesto, fresh mozzarella, local tomato, and arugula on grilled naan.	**$14.00**

Market Plate

ITEM	PRICE
Middle Eastern Market Plate Falafel, pineland farms feta, cucumber, and tomato, seasonal hummus, marinated artichoke hearts, muhammara, tzatziki sau...	**$18.00**
Cheese & Charcuterie Market Plate Rotating housemade pâté, local sausage, local cheese, marinated olives, grainy mustard, crystal spring blueberry preserv...	**$19.00**

Global Market Plate

ITEM	PRICE
Global Market Plate	**$3.00**

Maines

ITEM	PRICE

Gulf of Maine Fish & Chips — **$21.00**
Gluten-free. Buttermilk and rice flour fried haddock served with tartar sauce and local potato fries.

Za'atar Pork Chop — **$26.00**
Gluten-free. Grilled spiced pork chop with herbed polenta, grilled asparagus, muhammara sauce, black garlic and honey.

Miso Bouillabaisse — **$26.00**
Gluten-free. Haddock, monkfish, clams, and mussels stewed in a rich sun-dried tomato and red miso broth, with mushroom,...

Tofu Noodle Bowl — **$20.00**
Vegan, spicy. Rice flour fried local tofu tossed with szechuan pepper teriyaki sauce, soba noodles, kimchi, and asparagu...

Lamb & Pea Gnudi — **$25.00**
Housemade ricotta dumplings with around the well lamb sausage, snap peas, local mushrooms, and pea shoots.

Beverages

ITEM	PRICE
Local Italian-Style Soda Crystal spring blueberry syrup or royal rose syrup.	**$3.50**
Maine Root Soda	**$2.50**
Green Bee Soda Lemon sting.	**$2.50**
Housemade Diet Cola	**$2.50**
All Natural Juice	**$2.00**
Housemade Lemonade	**$3.00**
Housemade Iced Tea	**$3.00**
Frontier Shirley Temple	**$3.50**
Rishi Organic Hot Tea	**$2.35**
Speckled Ax Wood-Roasted Coffee	**$2.35**