



STARTERS

NEW ENGLAND CLAM CHOWDER 11

Applewood Bacon | Thyme
Fennel | Ciabatta Crostini

SOUP OF THE DAY 9

Daily Preparation

GEM LETTUCE CAESER 12

Torn Croutons | House Dressing
Cured Egg Yolk | Parmesan- Reggiano

FENNEL + BURRATA 14 GF

Radish | Jalapeño | Compressed Melon
Pistachio

LITTLE NECK CLAMS 15

House Mexican | Chorizo | Garlic Bread
Crumbs | Scallion | Tomato

YELLOWFIN TUNA 16 GF

Togarashi | Shaved Brussels | Picked
Chilies | Avocado Purée | Spicy Mayo

MARKET VEGETABLE TEMPURA 9 VG, GF

Sweet + Sour | Sesame Salt | Togarashi

GRAVLAX 10 GF

Cured Salmon Gravlax | House Bread
Tartine | Whipped Goat Cheese
Pickled Onion

SIDES

GRILLED BROCCOLINI 6

Garlic Parmesan Breadcrumbs

HAND CUT FRIES 5

QUINOA TABBOULEH 5

SHAVED VEGETABLE SLAW 4

MAINS

GRILLED STRIP STEAK 36 GF

Potato Pavé | Broccolini | Smoked
Corn Puree | Roasted Pearl Onions

CATCH OF THE DAY MP

Daily Preparation

GULF OF SALMON 26 GF

Red Quinoa Tabbouleh | Yogurt
Marinated Vegetables

PARISIAN GNOCCHI 22 GF

North Spore Mushrooms | Soubise
Native Greens | Parmesan- Reggiano
Breadcrumbs

SPICE-RUBBED PORK TENDERLOIN 24 GF

Salsa Verde | Grilled Scallion | Native Corn
Black Beans | Jalapeño Crema

FISH + CHIPS 21

Hand Cut Fries | Sauce Gribiche
Sea Salt

MAINE FAMILY FARMS BURGER 16

Smoked Cheddar | Brioche
Applewood Bacon | House Pickles |
Lettuce | Tomato

CRISPY CHICKEN SANDWICH 13

Sweet + Sour | Brioche | House Pickles
Spicy Mayo | Shaved Vegetables

KIDS

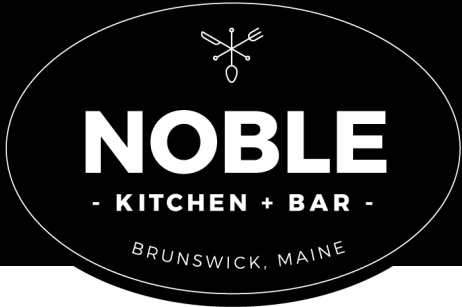
Served with Hand Cut Fries or Fresh Fruit

CHICKEN TENDERS 8

CHEESEBURGER 12

MACARONI AND CHEESE 6

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs, may increase the risk of food borne illness especially if you have certain medical conditions.
Please be sure to tell your server of any special dietary needs.



WINE

SPARKLING

Mumm, Brut Prestige, 187ml, CA	12
JP Chenet, Brut Blanc de Blanc, Languedoc, FR	10 40

WHITE

Dry Riesling, Gryphon Crest, Mosel, DE	9 38
Pinot Grigio, Dipinti, Trentino-Alto Adige, IT	10 40
Sauvignon Blanc, Outer Sounds, NZ	11 44
Alvarinho, Floral, Old Vines, Melgaco PT	10 40
Picopoul, Guilhem Durand, Pinet, FR	12 48

ROSE

Kekfrankos, Dúzsi Tamás, Szekszárd, HU	11 44
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RED

Cannonau, Cantina Mesa, Sardinia, IT	11 44
Malbec, Arido Mendoza, AG	11 44
Syrah, Saint Cosme, Cotes du Rhone, FR	12 48
Dao Tinto Blend, Fonte do Ouro, PT	10 40
Lot 14, Spann Vineyards, Betsy's Backacher, CA	13 52

BEER

DRAUGHT

Allagash White, Belgian-style Witbier	8
Bissell Brothers, Substance, IPA	8
Flight Deck, P3, Pale Ale	8
Flight Deck, Rotating Selection	9
Definitive, Contee, Kolsch-style Ale	9
Ricker Hill, Cidre, Mac	8

CAN

Bissell Brothers, Lux Pale Ale	9
Mast Landing, All The Way Up: Sour	9
Definitive, Particles, DIPA	9
Mast Landing, Gunner's Daughter PB Stout	9
Ricker Hill Cider Gold 7	7
Athletic Brewing, Golden Ale, Non-alcoholic	5

BOTTLE

Miller Light, Pilsner	5
Sam Adams, Boston Lager	5
Corona Extra, Pale Lager, MX	5
Grolsch, Pilsner, NT	7
Geary, IXNAY, Pale Ale, GF	5

COCKTAILS

NOBLE RITZ 15

Courvoisier V.S.O.P, Luxardo, Grand Marnier, Lemon, Bubbly

AMERICAN ROYALTY 14

Bulleit Rye Whiskey, Tangerine, Tangerine Spice Syrup, Bubbly, Angostura

LA VIDA BUENA 14

Monte Alban Mezcal, Dolin Sweet Vermouth, Aperol, Lime, Orange Bitters

GRAND DUCHESS 13

Cold River Gin, Grand Mariner, Passion Fruit, Grenadine

SANGRIA ROSADO 12 | 30

Casa Rosa, Porto, Orange Juice, Citrus Vodka

MARGARITA 12

Plantation Blanco, Cointreau, House-made Sour

Mocktails available based on in-house syrups + juices

EXECUTIVE CHEF JEREMY LAMOUREUX