

<b>NATIVE GREEN SALAD   VG, GF</b>	<b>10</b>
Marinated Cauliflower   Peppers   Herb Oil   Radish	
<b>CAESAR SALAD</b>	<b>11</b>
Crisp Romaine   Focaccia Croutons   Parmesan   Anchovy Dressing Add Grilled Chicken 6   Add Maine Lobster 9	
<b>CRISPY CALAMARI</b>	<b>12</b>
Citrus Chili Glaze   Pickles   Cilantro	
<b>PORK BAO BUNS</b>	<b>13</b>
Braised Pork Belly   Vegetable Slaw   Kimchi Remoulade	
<b>HOUSEMADE BEER PRETZEL</b>	<b>7</b>
Sea Salt   Whole Grain Mustard Fondue	
<b>MARINATED OLIVES   VG, GF</b>	<b>7</b>
Chili Flake   Rosemary   Citrus   Olive Oil	
<b>GULF SHRIMP CEVICHE   GF</b>	<b>10</b>
Lime   Serrano Chili   Cilantro   Backyard Farms Tomato	
<b>FALAFEL   VG, GF</b>	<b>13</b>
Parsley   Mint   Tzatziki   Pickled Chilies	

<b>CRISPY FRIED CHICKEN SANDWICH</b>	<b>14</b>
Gochujang Glaze   Spicy Slaw   Brioche	
<b>SMASH BURGER</b>	<b>14</b>
(2) 4 oz Local Patties   American Cheese   Spicy Mayo   Mustard   Lettuce   Pickles	
<b>MAINE LOBSTER ROLL</b>	<b>22</b>
Warm Lobster   Herb Butter   Brioche	
<b>AMBER ALE BATTERED FISH + CHIPS</b>	<b>12 HALF   20 WHOLE</b>
Gulf of Maine Haddock   Hand Cut Fries   Remoulade	
<b>MARINATED QUINOA BOWL   VG, GF</b>	<b>16</b>
Avocado   Tomato   Lime   Cilantro   Micro Salad	
<b>CHIPOTLE BRAISED PORK CARNITAS</b>	<b>20</b>
Forbidden Rice   Pico de Gallo   Cotija Cheese   Crispy Tortillas	
<b>RICOTTA CAVATELLI</b>	<b>22</b>
Green Garlic Pesto   Broccolini   Prosciutto   Pecorino Romano	

- DESSERTS CHANGE NIGHTLY, PLEASE INQUIRE -

## SPARKLING BY THE GLASS

Chardonnay, JP Chenet Brut Blanc de Blanc Languedoc, FR, 2017	\$10   \$40
Glera & Pinot Noir, Ca Furlan Mariana Brut Rose, Veneto, IT, NV	\$10   \$40
Glera, Tiamo, Prosecco, IT	\$12

## ROSE BY THE GLASS \$10 | \$40

### Still:

GSM, Le Charmel, Loire, FR  
Cinsault, Grenache, Syrah, Les Hauts Plateaux, Provence, FR

### Sparkling:

Glera & Pinot Noir, Ca Furlan  
Mariana Brut Rose, Veneto, IT, NV

## WHITE BY THE GLASS

Picpoul, Guilhem Durand Picpoul de Pinet, FR, 2018	\$11   \$44
Pinot Grigio, Dipinti, Trentino-Alto Adige, IT 2018	\$10   \$40
Sauvignon Blanc, Outer Sounds, Marlborough, NZ, 2019	\$11   \$44
Chardonnay, William Hill, Central Coast, CA 2018	\$10   \$40
Riesling, Gryphon Crest, Mosel, DE 2016	\$9   \$38

## RED BY THE GLASS

Nero D'Avola, Poggio Anima "Asmodeus", Sicily, IT 2017	\$10   \$40
Pinot Noir, Underwood, Willamette, OR 2019	\$11   \$44
TMalbec, Arido Mendoza, AZ	\$10   \$40
Cabernet Sauvignon, Bread and Butter Central Coast, CA 2018	\$11   \$44
Syrah St Cosme Cotes du Rhone, FR	\$12   \$48

## HOUSE WINES

Proverb Wines California	\$8
Sauvignon Blanc, Chardonnay Pinot Noir, Cabernet Sauvignon	

## BEERS

### Drafts:

Flight Deck Brewing "Noble" Ale, 4.3%,  
Brunswick, ME  
Allagash White, 5%, Portland, ME  
Boothbay Craft Brewery "Thirsty Botanist"  
IPA, 7%, Boothbay, ME  
Maine Beer Company "Lunch" IPA, 7%  
Freeport, ME  
Moderation Brewing Company  
"Farmor" Saison, 3.1%, Brunswick, ME  
Fogtown Brewing "Yellow Submarine"  
Dry Hopped Kettle-Sour 5.3%, Ellsworth, ME

### Craft & Local Cans:

IPA, Flight Deck Wings 6.5%  
Brunswick, ME  
IPA, Goodfire Prime 6.5%,  
Portland, ME  
IPA, Fog Town Maine Coast 4.8%, Ellsworth,  
ME  
Festbier, Moderation Wicked Festy 5.3%,  
Brunswick, ME  
Kolsch, Definitive Brewing Contee 4.6%,  
Portland, ME

### Bottles:

Bud Light  
Miller Lite  
Corona  
Stella  
Modelo Especial  
White Claw Black Cherry

## COCKTAIL SELECTIONS

\$12

### More Than This

Vodka | Rosemary-Bay Laurel | Grapefruit

### Socially Distant

Dry Gin | Poblano-Basil  
Green Chartreuse | Lemon

### Time Out

White Rum | Lime Juice | Bitters

### Noble Spritzer

Dolin Blanc Vermouth | Orange | Bubbles  
\$10

### ...Is Their Best Friend

Vodka | Cucumber-Mint | Lime | Grapefruit

### Margs

Blanco Tequila | Lime | Strawberry-Basil

### Patio Sangria

Dry Rose | Dark Fruit | Orange  
Edible Flowers | Bubbles