

First

BREAD + BUTTER

Oatmeal Molasses Bread | Maine Sea Salt Maple Butter **VEGETARIAN**

7

ARUGULA SALAD

Spring Peas | Fennel | Cucumber | Pickled Red Onion | Verde Dressing **VEGAN + GLUTEN FREE**

13

LITTLE LEAF GREENS

Roasted Beets | Citrus Segments | Shaved Radish | Hibiscus Vinaigrette **VEGAN + GLUTEN FREE**

12

WOOD EAR MUSHROOMS

Chorizo Butter | Stone-ground Grits **GLUTEN FREE**

19

SPRING GARDEN

Asparagus Tips | Morels | Spring Peas | Chèvre | Greens | Preserved Lemon | Sesame Tuille
VEGETARIAN

18

FRIED BRUSSELS SPROUTS

Chives | Pickled Red Onion | Papple Gastrique **VEGAN + GLUTEN FREE**

15

CHARCUTERIE + FROMAGE

Rotating Selection of Smoked Meats and Artisanal Cheeses | Accoutrements

23

NATIVE MAINE MUSSELS*

Coconut | Ginger | Leeks | Cilantro | Grilled Bread | Curry Aioli

20

LOBSTER BISQUE

Sherry Cream | Focaccia Croûtons

22

Second

PORK BELLY CONFIT

Rice Noodles | Mushroom Dashi | Kimchi | Baby Bok Choy | Tangerine Miso **GLUTEN FREE**

36

LEEK WRAPPED COD LOIN

Orzo | Baby Kale | Parmigiano-Reggiano | Tarragon | Lima Bean

39

BRAISED SHORT RIB

Pommes Purée | Garlic Confit | Roasted Hakurei Turnip | Braised Greens **GLUTEN FREE**

37

PAN-SEARED SCALLOPS*

Squash | Farro | Crispy Kale | Red Pepper Relish | Lemon Foam

42

CIDER-BRINED CORNISH GAME HEN

Apple-Onion-Herbed Stuffing | Parsnip Purée | Broccolini | Charred Pear Chutney

36

DUCK CONFIT

Sweet Potato Caponata | Romanesco | Grilled Plum Reduction **GLUTEN FREE**

39

GRILLED LAMB LOLLIPOPS*

Apricot Basmati Rice | Pistachio | Harissa | Thumbelina Carrots | Cumin Labneh **GLUTEN FREE**

40

VEGETABLE MOUSSAKA

Mashed Yukon Gold Potato | Eggplant | Tomato | Green Lentil | Cremini **VEGAN + GLUTEN FREE**

28

LOCAL'S BURGER*

Pineland Farm's Ground Beef | Smoked Cheddar | Maple Chipotle Bacon | Tempura Onions
Little Leaf Greens | Tomato Jam | Herbed Hand-cut Fries

22