

First

BREAD + BUTTER 7

Oatmeal Molasses Bread | Maine Sea Salt | Kate's Butter | Flowers
VEGETARIAN

ARUGULA SALAD 13

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

LITTLE LEAF GREENS 12

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

WOOD EAR MUSHROOMS 19

Chorizo Butter | Stone-ground Grits
GLUTEN FREE

WATERMELON GAZPACHO 12

Heirloom Tomato | Strawberry | Fennel | Cucumber | Whipped Feta | Rhubarb
VEGETARIAN

FRIED BRUSSELS SPROUTS 15

Chives | Pickled Red Onion | Mango Gastrique
VEGAN + GLUTEN FREE

FRIED HALLOUMI 13

Chili Crisp | Five Spice Aioli | Fresno | Micro Cilantro
VEGETARIAN

NATIVE MAINE MUSSELS* 20

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

LOBSTER BISQUE 22

Sherry Cream | Focaccia Croutons

Second

ROASTED HALF CHICKEN 25

Rosemary Fingerling Potatoes | Hakurei Turnips | Sherry Bacon Butter
GLUTEN FREE

LEEK WRAPPED COD LOIN 39

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

SHORT RIB MAC N' CHEESE 24

Fusilli Pasta | 3 Cheese | Beef Short Rib | Herbed Breadcrumb | Stone Fruit Chutney

PAN-SEARED SCALLOPS* 42

Sweet Corn Succotash | Jowl Bacon | Roasted Tomato | Garlic Scapes | Lemon Foam
GLUTEN FREE

STEAK FRITES 32

Beef Cut of the Day | Hand Cut French Fries | Grilled Asparagus | Herbed Compound Butter
GLUTEN FREE

GRILLED LAMB RACK* 40

Apricot Basmati Rice | Pistachio | Harissa | Thumbelina Carrots | Cumin Yogurt
GLUTEN FREE

VEGETABLE MOUSSAKA 28

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

45-DAY DRY AGED RIBEYE*

Herbed Fingerling Potatoes | Roasted Thumbelina Carrots | Wild Mushroom Demi-Glace
Single Cut 16oz | 65 Bone-In Double Cut 28oz | 110

LOCAL'S BURGER* 22

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

ACKNOWLEDGEMENTS:

Thank you to our purveyors, partners and suppliers, whose sustainable practices and attention to quality provide us ingredients with which we are proud to showcase.

Pioneer Valley Charcuterie Team, Boothbay Harbor, ME

Foods in Season, Washougal, WA

Springs Works, Lisbon, ME

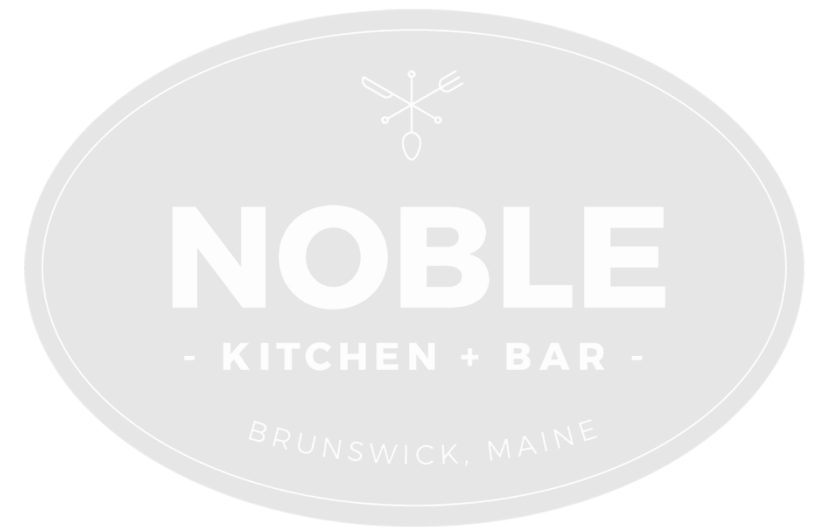
Maine Shellfish Company, Ellsworth, ME

Bang's Island Mussels, Bang's Island, ME

Airmid's Garden Microgreens, Lewiston, ME

Backyard Farms, Madison, ME

Thank you to all the hardworking local lobstermen and fishermen that maintain Maine's reputation for quality and sustainable seafood.



*The consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.