



STARTERS

NATIVE OYSTERS 16 | 32

Rotating Selection of Maine Oysters
House Made Accompaniments

NEW ENGLAND CLAM CHOWDER 11

Applewood Bacon | Thyme
Ciabatta Crostini

SOUP OF THE DAY 9

Daily Preparation

FENNEL + BURRATA 14 GF

Radish | Jalapeño | Compressed Melon
| Pistachio

GEM LETTUCE CAESAR 12

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

Add Grilled Chicken 8 | Grilled Salmon 8

COCKTAILS

CLASSIC MIMOSA 12

Fresh Orange Juice | Triple Sec | Bubbly

CHAM CHAM 12

Chambord | Bubbly

BELLINI 12

Peach Schnapps | Peach Nectar | Bubbly

NOBLE BLOODY MARY 12

Stoli Vodka | Tomato | Celery Salt
Tabasco | Horseradish | Lime
Worcestershire | Black Pepper

SANGRIA ROSADO 12 | 30

House Rosé | Otima 10 Ruby Port
Raspberry Vodka | Orange | Lime |
Lemon

MAINS

EGGS BENEDICT 11

Smoked Ham | Poached Eggs
Hollandaise | English Muffin | Home
Fries

SALMON GRAVLAX TARTINE 12

Goat Cheese | Capers | Pickled Onion
Native Greens | House Bread

HUEVOS RANCHEROS 12

Black Beans | House Chorizo | Corn
Salsa | Avocado | Jalapeño Crema

EGGS ALL'AMATRICIANA 12

Fire Roasted Pepper Tomato Sauce
Ricotta Salata | Basil | Ciabatta

QUINOA PUDDING 10

Summer Berries | Maine Maple | Vanilla
Bean Chantilly

MAINE FAMILY FARMS BURGER 16

Smoked Cheddar | Applewood Bacon
House Pickles | Lettuce | Tomato

KIDS

Served with Hand Cut Fries or
Fresh Fruit

CHICKEN TENDERS 8

CHEESEBURGER 12

MACARONI AND CHEESE 6

BEVERAGES

COFFEE 3

TEA 3

ORANGE JUICE 5

LEMONADE 5

LIMEADE 5

GRAPEFRUIT JUICE 5