

## STARTERS &amp; SALADS

## SIMPLE GREENS | 14

Green Goddess Dressing, Radish,  
Cucumber, Pickled Red Onion, Pistachio

ADD CHICKEN +8 ADD SALMON +10

## CAESAR SALAD | 16

Bacon, Fresh Horseradish, Parmesan  
ADD CHICKEN +8 ADD SALMON +10

## CHIPS &amp; BAKED ARTICHOKE DIP | 12

Artichoke Hearts, Cream Cheese,  
Mozzerella, Lemon

## NOBLE FRIES | 10

Garlic Aioli, Ketchup, BBQ Seasoning

## FRIED BRUSSEL SPROUTS | 15

Roasted Pepper Sweet & Sour, Pickled  
Fresno, Feta

## CHICKEN WINGS | 15

Fermented Garlic Honey Hot,  
Herbs, Honeycomb

## CLAM CHOWDER | 15

Potato, Smoked Clams, Bacon, Celery

## LOBSTER RISOTTO CAKES | 18

Lemon Aioli, Radichio Salad

## BANG ISLAND MUSSELS | 18

Coconut Curry, Roasted Garlic  
Butter, Thai Basil, Naan

## HANDHELD

## LOCALS BURGER | 20

Brioche Bun, Smoked Cheddar, Noble  
Sauce, Fries

## CHICKEN SANDWICH | 17

Buttermilk Fried Chicken, Brioche Bun,  
Garlic Aioli, Shaved Lettuce, Pickle, Fries

## LOBSTER ROLL | 29

Handpicked Lobster, Brioche Roll,  
Shaved Lettuce, Mayo, lemon,  
Fries

## MAINES

## GRILLED HANGER STEAK | 35

BBQ Grilled, Potato Pave, Cabbage  
Salad, BBQ Demi Glace

## SALMON | 32

Smashed Fingerling Potatoes, Buttermilk,  
Sugar Snap Peas, Dill, Arugula, Black Garlic

## PAN SEARED SCALLOP | 38

Southern Style Grits, Spring  
Vegetables, Herb Pesto,  
Guanciale

## GRILLED LEEK RISOTTO | 26

King Oyster Mushroom, Shaved  
Radish, Preserved Lemon

V | ADD LOBSTER - MP

## RAMP FETTUCINNI + CLAMS | 29

Littleneck Clams, White Wine  
Roasted Garlic, Pickled Ramps

## FISH + CHIPS | 25

Haddock, Hand-cut Fries, Slaw,  
Tarter Sauce, Lemon

## ROASTED CHICKEN | 28

Spring Succotash, Farro, Herbed  
Yogurt Sauce

## LITTLE MAINES

GRILLED CHEESE, CHIPS OR FRIES | \$8

BUTTER NOODLES, PARMESAN | \$8

PEANUT BUTTER AND FLUFF, CHIPS | \$8

CHICKEN TENDERS | \$10

FRUIT PLATE | \$6

## DESSERT

## CHOCOLATE TORTE | \$12

Rhubarb, Sweet Cream

## FLOAT | \$10

Choice of Maine Root; Root Beer or Mandarin Orange Soda,  
Vanilla Ice cream

MAKE IT BOOZY - \$3

## MAPLE TART | \$14

Maple Brûlée Grapefruit, Sweet Cream

## DRAFT

### CUSHNOC BREWING 'KRESGE'

KOLSCH | 4.9% | \$10

Light malt, floral hops, lemon

### ALLAGASH BREWING CO. 'WHITE'

WITBIER | 5.2% | \$8

Citrus peel, clove, banana

### MAINE BEER CO. 'PEEPER'

PALE ALE | 5.5% | \$9

Pine, malt, bright citrus

### BISSELL BROTHERS 'SUBSTANCE'

IPA | 6.6% | \$10

Tropical fruit, dank hops, light sweetness

### AUSTIN STREET 'SIX GRAIN'

MILK STOUT | 5.3% | \$9

Roasted coffee, dark chocolate, caramel

### SHACKSBURY 'ROSE'

CIDER | 5.5% | \$9

Fresh summer fruit, floral, light citrus



## CANS & BOTTLES

### CANNED BEER

#### SHIPYARD BREWING 'FINDER'

IPA | 6.1% | \$9

Bright citrus, tropical fruit, piney hops

#### FLIGHT DECK BREWING 'PUDDLE JUMPER'

IPA | 5.5% | \$9

Orange pith, lychee, juicy citrus

#### DEFINITIVE BREWING

HELLES LAGER | 5% | \$8

Light malt, subtle floral hops, honey

### HARD BUBBLES

#### WILD MAINE | BLUEBERRY

SELTZER | 5% | \$6

#### WILD MAINE | PINEAPPLE

SELTZER | 5% | \$6

#### DASCH | CRANBERRY

SELTZER | 5% | \$9

#### RICKER HILL | ORIGINAL

CIDER | 5% | \$7

#### FOUNDATION BREWING | ZESTY

HARD LEMONADE | 6% | \$8

## WHITE

#### SAUVIGNON BLANC DEUX MOULIN

FR | \$10 / \$30

Zesty, crisp minerality,  
green apple

#### PINOT GRIGIO CABERT

IT | \$10 / \$30

Citrus zest, delicate flower,  
pear

#### VINHO VERDE BROADBENT

PT | \$10 / \$30

Slight fizz, melon, refreshing

#### VOUVRAY DOMAINE CAPITAN

FR | \$14 / \$45

Honey, pear, floral, balanced  
acidity

## SPARKLING

#### CAVA | MONSTARRA

SP | \$12 / \$35

Crisp, dry, green apple, citrus

#### PROSECCO | BELLINO

IT | \$10 / \$30

Light, floral, touch of sweetness

#### PETILLANT | AVINYO

SP | CAN | \$13

lightly fizzy, orchard fruit, dry

## ROSE

#### ROSE | ST. GEORGE, ZACHARIAS

GR | \$12 / \$35

Summer berry, crisp acidity, floral, lively

#### ROSE | CAPITAL FIZZ

BOTTLE | \$12

Watermelon, crisp, refreshing, light fizz

## RED

#### CHILLED RED | BARDOLINO

IT | \$10

Bright cherry, light body, fresh, slightly  
chilled

#### PINOT NOIR | DELTA

CA | \$11

Red berry, soft spice, earthy undertone

#### CABERNET SAUVIGNON

CA | \$11

Bold, black currant, structured