

Starters

HALF DOZEN LOCAL OYSTERS — 18
blueberry mignonette, lemon

CHEESE & CHARCUTERIE - 18
assorted cheese & meats, house mustard
honeycomb, walnut crisps

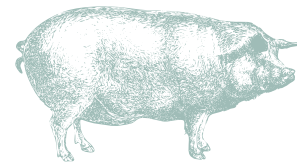
ARUGULA SALAD — 13
compressed strawberries, local feta, orange &
pistachio

SMOKED PARSNIP SOUP — 9
crispy mushrooms & shallots

SALT & PEPPER SQUID — 15
shaved crimson cabbage, shallots, fried
peanuts, fish sauce coriander & lime

CLAMS & SPICY SAUSAGE — 15
pan seared clams, Nduja sausage, fingerlings
garlic butter & chili infused pork stock

GOAT CHEESE ARANCINI — 13
rooftop honey, toasted walnut pesto, thyme



Mains

BRINED & ROAST CHICKEN BREAST — 26
hand rolled gnocchi, chestnuts, shallots, rooftop
honey & star anise pan sauce

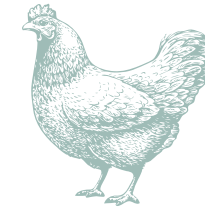
PAN SEARED CASCO BAY SOLE — 30
vadouvan carrot puree, sautéed pea greens
chickpeas & pearl onions

FRESH CAMPANELLE PASTA - 28
local jonah crab, truffle butter, mint
lemon zest & pea tendrils

PAN SEARED SCALLOPS — 37
roasted new potatoes
asparagus, local mushrooms, herb cream

PAN ROASTED SIRLOIN — 38
stored turnips, local crispy fingerlings
watercress, grüne sousse

FAROE ISLAND SALMON — 32
belluga lentils, salt baked golden beets
beet greens, lemon maple gastrique, rasped
horseradish



Vegetables & Sides

CRISPED BRUSSELS SPROUTS — 9
charred lemon, aioli, toasted walnuts

**HONEY GLAZED SPRING
CARROTS — 8**
smoked sea salt

BRAISED LENTILS — 8
with goat cheese, preserved lemon, dill

SEARED BOK CHOY — 8
sweet soy, crispy shallots

ROASTED POTATOES — 8
chili oil, lemon zest

BUTTERMILK BISCUITS — 5
rooftop honey, smoked salt

Please practice social distancing and wear your mask when not seated at your table.

Please advise us if you have any dietary concerns or food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.