



## BRUNCH

### APPETIZERS

Pork Belly Congee Poached Egg   Toasted Sesame Honey   Cilantro	12
Brussel Sprouts Toasted Walnuts   Aioli   Charred Lemon	11
Frisee Salad Blue Cheese Agrodolce   Bacon Powder Petite Croutons   Honey-walnut Vinaigrette	10

### MAINS

Smoked Duck Toast Kalamata Olive Bread   Fennel Mustard Pickled Grapes   Shaved Egg Yolk	15
Ground Steak Burger LTO   Local Cheddar   Cider Cured Bacon Press Sauce   English Muffin Roll	15
Maine Shrimp Risotto Preserved Tomatoes   Lemon   Dill	22
Shepherd's Pie Slow Cooked Lamb   Root Vegetables Crispy Horseradish Potato Pave	19
Maine Lobster Roll Ciabatta   Preserved Lemon Aioli   Snipped Chives	MP



## BRUNCH COCKTAILS

all cocktails \$13

### RUBY SPRITZ

Grapefruit | Raspberry Liqueur | Campari | Bubbles

### SPIKED CIDER

Local Apple Cider | Bourbon | Maple | Lemon  
Grated Cinnamon

### CAFE MEXICANO

Espresso | Kahlua | Silver Tequila | Agave

### PHOENIX FLIP

Cardamaro | Fernet | Sweet Vermouth | Egg | Nutmeg

### ORCHARD SMASH

Bimini Gin | Apple Brandy | Ginger-Pear Syrup

### SMALLSWORD

Mezcal | Silver Tequila | Habanero Shrub | Pineapple

### UNION BLOODY MARY

Chipotle | House Pickles | Cured Bacon

### MAINE LOBSTER CLAW BLOODY MARY

22 Vodka | Lobster Claw | Celery  
House Pickles | Edible Flowers  
Small 16 | Large 22