



FOOD + DRINK

BOARDS

Three Maine Cheeses

Honey | Stone Fruit Chutney
Blueberry-Walnut Crisp 18

Charcuterie

Fennel Mustard | Marinated Olive
Grilled Olive Boule 18

Smoked Seafood

Rotating Selection | Pumpnickel
Caper & Pickled Mustard Seed Crème
Assorted House Pickled Vegetables 18

SALADS

Chopped Cauliflower

Hummus | Summer Sumac | Pomegranate
House Raisins | Apple 12

Gathered Farm Greens

Aged Goat Cheese | Preserved Cherries
Smoked Almonds 12

Frisee Salad

Blue Cheese Agrodolce | Bacon Powder
Petite Croutons | Honey-walnut Vinaigrette 12

PASTAS

Braised Rabbit

Fazzoletti Pasta | Whipped Provolone
Tomato | Warming Spices 26

Roasted Garlic Gnudi

House Smoked Parmesan | Cippolini
Calabrian Chili 24

Slow Cooked Lamb Shoulder

Pappardelle Pasta | Curried Kale
Castelvetrano Olives | Currants 27

VEGETABLE SIDES

Crispy Potatoes

Fingerling | "Everything Spice" | Romesco 9

Roasted Beets

Sweet & Sour | Freshly Grated Horseradish 9

Crisped Brussels Sprouts

Charred Lemon | Toasted Walnuts | Aioli 10

Market Vegetables

Nightly Selection 9

STARTERS

House Made Artisan Bread

Salted Casco Bay Butter | Whipped Lardo 4

Roasted Pumpkin & Pear Soup

Burnt Cinnamon | Cream | Thyme 9

New England Clam Dip

Cornmeal Fritters | Shallot | Chive 12

Hoisin Glazed Tempeh

House Kimchi | Shiitake | Toasted Sesame 10

Burrata

Honey Roasted Squash | Pumpkin Butter
Hazelnut Dukkah 16

Maine-raised Beef Tartare

Charred Scallions | Caperberries
Cured Egg Yolk | Tuscan Bread Crisp 17

MARKET PLATE

Today's daily offering from the local farmers and seafood mongers. Enjoy the bounty of what our oceans, streams and local purveyors harvest. MP

MAINS

Gulf of Maine Sea Scallops

Crisp Pork Shoulder | Autumn Squashes
Succotash | Thyme 33

Buttermilk Fried Chicken

Dill Pickled Cauliflower | Hen of the Wood Mushrooms
Spoonbread 26

Truffle Beef Pot Roast

Market Vegetables
Beef Jus Freshly Grated Horseradish 28

Pan Seared Local Hake

Soy Brown Butter | Littleneck Clams
Chinese Fermented Sausage | Bok Choy 27

Grilled Hanger Steak

Roasted Sweet Potato | Brie
King Oyster Mushrooms | Black Garlic Agrodolce 32

Faroe Island Salmon

Toasted Grains | Butternut Squash | Braising Greens
Lemon-Caraway Gastrique 28