



FOOD + DRINK

TO SHARE

Three Select Cheeses

Local Honey | Toasted Walnuts | House Made Stone Fruit Chutney | Sliced Bread 18

Charcuterie

Fennel Mustard | Grilled Baguette | Marinated Olives 18

Cast Iron Seared Goat Cheese

Honey Poached Garlic | Fennel Pollen & Orange 12

Locally Farmed Spiced Pork Ribs

Pickled Chilies | Fried Peanuts | Sesame | Scallions 16

Maine Oysters | Half Dozen ✧

Lemon | Cocktail Pearls 18

Panisse

Crisp Chickpea Pillows | Lemon-Yogurt Sauce | Marinated Eggplant 10

TO START

Smoked Tomato Soup

Whipped Parmesan | Oregano | Olive Oil 9

Gathered Greens

Toasted Almonds | Strawberry | Citrus | Parmesan 12

Heirloom Tomato Salad

Torn Mozzarella | Garlic Bread Crumbs | Black Garlic Vinaigrette 14

Bibb Lettuce

Snap Peas | Lemon | Radishes & Chives | Bagna Cauda 10

Maine Crab Pasta

Fresh Campanelle Pasta | Pancetta | Peas | Chili | Mint 15 / 26

TO SAVOR

Faroe Island Salmon ✧

Market Greens | Oyster Mushrooms | Sardinian Couscous
Sweet Corn Cream 27

Roasted Chicken Thighs

Ricotta Gnocchi | Hen of the Wood Mushrooms
Peas | Sweet Garlic Jus 24

Gulf of Maine Sea Scallops ✧

Sweet & Sour Purple Top Turnips | Crisp Pork Belly
Beet Greens | Coriander 32

Seared Swordfish ✧

Marinated Octopus | Cranberry Beans | Nduja Sausage | Blistered Shishitos 29

Maine Made Tempeh

Summer Squashes | Coconut Curry | Bok Choy | Cardamom 19

Grilled Hanger Steak ✧

Charred Field Peppers | Cipollini Onions | Confit Fingerling Potatoes | Chimichurri 34

LOCAL FAVORITES

TO START

Crisp Brussels Sprouts

Charred Lemon | Walnut | Aioli 10

Seared Yellowfin Tuna ✧

Citrus Ponzu | Shaved Cabbage
Garlic Oil 18

TO SAVOR

Pan Seared Cod

Soy Brown Butter
Littleneck Clams | Bok Choy
Chinese Fermented Sausage 29

Truffle Beef Pot Roast

Market Vegetables | Beef Jus
Freshly Grated Horseradish 28

Braised Maine Lobster

Market Vegetables
Sweet Cream Chowder
Corn Fritters 39



MARKET PLATE

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

SIDES

Vegetable of the Evening 8

Roasted Fingerling Potatoes

Chili | Garlic | Maldon Sea Salt 7

Sweet Peas

House Smoked Bacon | Fresh Mint 7

Sardinian Couscous

Arugula Pesto 7

Market Squashes

House Made Red Curry 7