

Appetizers

SPRING CARROT & GOLDEN LENTIL SOUP — 9

buttermilk, puffed wild rice, cilantro

YOUNG SPINACH SALAD — 10

crumbled feta, toasted freekeh,
pickled grapes, creamy chickpea dressing

CRISPY BRUSSELS SPROUTS — 10

charred lemon, walnut, aioli

Mains

ASPARAGUS TOAST — 17

griddled challah bread, poached egg,
prosciutto, basil hollandaise

GROUND STEAK BURGER OR VEGETARIAN IMPOSSIBLE BURGER — 16

LTO, local cheddar, house spicy pickles, press sauce

SAUTÉED SHRIMP & POLENTA — 21

local stone ground corn polenta, chorizo, shaved garlic
tomato pan sauce, chive powder

SLOW-COOKED SPRING LAMB SHOULDER — 19

fresh pappardelle pasta, curried kale
currants, castelvetrano olives

MAINE CRAB ROLL — 21

ciabatta, preserved lemon aioli, snipped chives