

Appetizers

POZOLE SOUP — 11

pork shoulder, charred Poblano peppers,
hominy, corn tortilla

FAROE ISLAND SALMON KEDGEREE — 12

rice, curry, hard cooked egg, parsley

FRISÉE SALAD — 10

blue cheese agrodolce, bacon powder, petite croutons,
honey-walnut vinaigrette

Mains

HOUSE PASTRAMI CHEESE STEAK — 16

Artesian cheeses, ciabatta, grain mustard

IMPOSSIBLE BURGER — 15

LTO, local cheddar, house spicy pickles
smoked mayo

PAPPARDELLE PASTA — 19

preserved tomatoes, fennel, aromatic spices
whipped provolone

CONFIT DUCK LEG & WAFFLE — 19

toasted faro grain waffle, smoked maple, stewed pears

MAINE CRAB ROLL — 21

ciabatta, preserved lemon aioli, snipped chives

Cocktails

THE NIGHTINGALE — 12

Barr Hill Gin, Cocchi Rosa, elderflower, grapefruit, bubbles

BITTERS & BOURBOON — 12

bourbon, Campari, citrus, orange bitters

SMALLSWORD — 12

mezcal, silver tequila, habanero shrub, pineapple

HEMMINGWAY COFFEE — 12

spiced rum, espresso, vanilla, molasses, cream

CAFE MEXICANO — 12

espresso, Kahlua, silver tequila, agave

TWO TO TANGO — 12

vodka, pomegranate, rosemary, lime

FROSTY MANGO — 12

silver tequila, golden beet, lime

MINT LEMONADE — MOCKTAIL 6, SPIKED 13

Maine root lemonade, Dobra iced green tea, citrus, mint