

Appetizers

GULF OF MAINE FISH CHOWDER — 9

white fish, potatoes, smoked trout, coconut,
lemongrass, lime leaf

BIBB LETTUCE — 12

goat's milk ranch, pickled onion,
watercress, smoked almonds

SEA SALT BURRATA — 16

house focaccia, tomato jam, fig preserves

Mains

SZECHUAN PORK BELLY BLT — 15

shisho, vine ripened tomatoes, kimchi, ponzu mayo

GROUND STEAK BURGER OR VEGETARIAN BEYOND BURGER — 16

LTO, local cheddar, house spicy pickles, press sauce

UPPER EXCHANGE LOBSTER ROLL — 24

lemon mayonnaise, bibb lettuce,
snipped chives, split top roll

CRESTE DE GALLO PASTA — 15

summer corn cream, brown butter crumb,
parmesan, basil

CHICKEN & WAFFLE — 17

crispy chicken thigh, fresh herb waffle
house smoked maple, chilies, petite greens

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

MAINE LOBSTER CLAW BLOODY MARY 16

vodka, lobster claw, celery, house pickle, edible flowers