

## Starters

**HALF DOZEN LOCAL OYSTERS — 18**  
pickled blueberries, lemon

**CRISPED BRUSSELS SPROUTS — 9**  
charred lemon, aioli, toasted walnuts

**CRAB PASTA — 17/26**  
campagnele pasta, spring peas,  
light cream, shaved smoked scallop

**PANZANELLA SALAD — 15**  
grilled focaccia, torn mozzarella, panache of seasonal  
vegetables, truffle vinaigrette

**LITTLE GEM LETTUCE — 14**  
buttermilk emulsion, tomatoes,  
fried shallots, tarragon

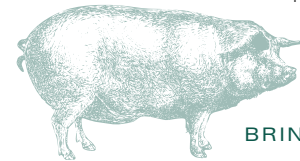
**MARINATED TUNA POKE — 18**  
summer tomato, avocado, chili,  
ginger-sesame dressing



## Mains

**SMOKED HALF CHICKEN — 21**  
miso-rooftop honey, pan sauce  
ricotta gnocchi, brown butter powder

**PAN SEARED GULF OF MAINE SCALLOPS — 32**  
native & hominy corn, roast field peppers,  
soy beans, romesco

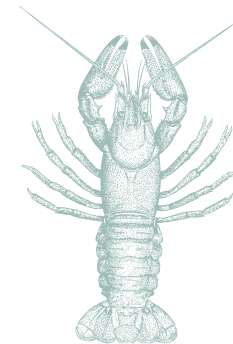


**BRINED BONELESS PORK LOIN CHOP — 24**  
sweet soy sauce  
mushroom fried brown rice, local egg

**SEARED HANGER STEAK — 28**  
soft polenta, local cheddar,  
mushroom Worcestershire

**FAROE ISLAND SALMON — 27**  
caper crème friche, pea tendrils

**MAINE LOBSTER PAELLA — 34**  
saffron rice, blistered tomatoes, peas,  
chorizo, chili butter and lemon aioli



## Vegetables & Sides

**SUMMER RADISHES — 7**  
with Bearnaise

**CREAMED SUMMER CORN — 7**  
scallions, cotija cheese

**SWEET PEAS & ONIONS — 7**  
smoky bacon

**RICOTTA GNOCCHI — 7**  
brown butter powder

**MUSHROOM FRIED BROWN RICE — 7**  
local egg

**SOFT POLENTA — 7**  
local cheddar

**ROASTED POTATOES — 7**  
chili oil, lemon zest



Please practice social distancing and wear your mask when not seated at your table.

Please advise us if you have any dietary concerns or food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.