

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 — 12

grilled focaccia, torn mozzarella, panache of seasonal
vegetables, truffle vinaigrette

LITTLE GEM LETTUCE — 13

buttermilk emulsion, tomatoes,
fried shallots, tarragon

MARINATED TUNA POKE — 18

summer tomato, avocado, chili,
ginger-sesame dressing



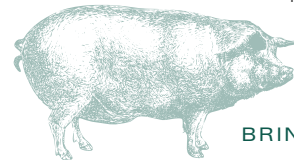
Mains

SMOKED HALF CHICKEN — 23

miso-rooftop honey, pan sauce
ricotta gnocchi, brown butter powder

PAN SEARED GULF OF MAINE SCALLOPS— 34

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 — 29

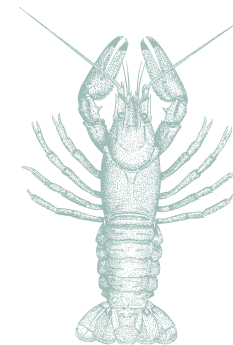
soft polenta, local cheddar,
mushroom Worcestershire

FAROE ISLAND SALMON — 27

caper crème friche, pea tendrils

MAINE LOBSTER PAELLA — 36

saffron rice, blistered tomatoes, peas,
chorizo, chili butter and lemon aioli



Vegetables & Sides

SUMMER RADISHES — 8

with Bearnaise

CREAMED SUMMER CORN — 8

scallions, cotija cheese

SWEET PEAS & ONIONS — 7

smoky bacon

RICOTTA GNOCCHI — 7

brown butter powder

MUSHROOM FRIED BROWN RICE — 8

local egg

SOFT POLENTA — 7

local cheddar

ROASTED POTATOES — 8

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.