

Boards — 18

THREE MAINE CHEESES

honey, fig jam,
plumped apricots,
blueberry-walnut crisp

CHARCUTERIE

fennel mustard,
marinated olives,
grilled baguette



Vegetables & Sides

ROASTED FINGERLING POTATOES — 9

chili, garlic, sea salt

HOUSE-MADE ARTISAN BREAD — 4

salted Casco Bay butter

SPRING BEETS — 9

sweet & sour,
freshly grated horseradish

CRISPED BRUSSELS SPROUTS — 10

charred lemon, aioli,
toasted walnuts

MARKET VEGETABLES — 9

nightly selection

Market Plate — MP

Today's daily offering from our local farmers and seafood mongers. Enjoy the bounty of what our oceans, streams, and local purveyors harvest.



Starters

HALF DOZEN LOCAL OYSTERS — 18

cocktail pearls

SPRING CARROT & GOLDEN LENTIL SOUP — 9

butter milk, cilantro
puffed wild rice

RICOTTA GNUDI — 14

shiso, pearl onions,
smoked ham hock broth,
parmesan

BANGS ISLAND MUSSELS — 16

house green curry,
lemongrass, lime leaf,
chili, baguette

CARPACCIO OF MAINE RAISED BEEF — 16

cured egg yolk,
white anchovy, garlic aioli

WARM GOAT CHEESE FRITTERS — 12

pickled spring beets,
honey poached garlic,
thyme

ROAST ASPARAGUS — 13

soft poached egg,
oyster mushroom,
aged sherry vinegar,
clothbound cheddar,
croutons

Salads

YOUNG SPINACH SALAD — 10

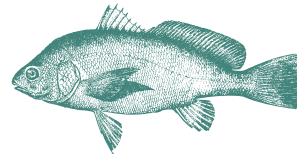
crumbled feta, toasted freekeh,
pickled grapes, creamy chickpea dressing

SNAP PEA SALAD — 12

bibb lettuce, house ham, shaved celery,
tarragon, grain mustard vinaigrette

ARUGULA SALAD — 12

smoked almonds, radish, ricotta salata,
fresh strawberry, rhubarb vinaigrette



Mains

GULF OF MAINE SEA SCALLOPS — 29

heirloom carrots, peas, spring onion,
side bacon, gochujang

TRUFFLED BEEF POT ROAST — 28

market vegetables, beef jus,
freshly grated horseradish

SPRING CHICKEN BREAST — 25

heritage corn polenta, peas,
hen of the wood mushrooms, sunny egg, truffle

PAN-SEARED LOCAL HAKE — 27

soy brown butter, littleneck clams,
Chinese fermented sausage, bok choy

BROOK TROUT — 26

porcini mushroom & asparagus cream,
new potatoes, spring herbs

MAINE CRAB PASTA — 28

fresh creste di gallo pasta,
pancetta, peas, chili, mint

MARINATED LOCAL TOFU — 19

sweet & sour eggplant, spoon cabbage,
buckwheat noodle, shaved cashew

PAN SEARED FAROE ISLAND SALMON — 28

fava beans, braised butter lettuce,
scallion – miso emulsion, Thai basil

PAN ROASTED MID-COAST CLAMS — 26

squid ink pasta, chorizo,
charred spring onions, lemon broth

GRILLED HANGER STEAK — 29

parmesan creamed spinach,
king oyster mushrooms, garlic chips, chili oil

For your convenience, a 20% gratuity will be added to parties of eight or more. 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.