

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



Starters

HALF DOZEN LOCAL OYSTERS — 24

cocktail pearls

SPRING CARROT & GOLDEN LENTIL SOUP — 9

buttermilk, 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

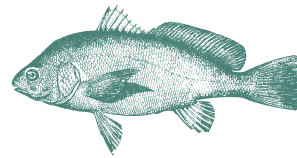
crumbled feta, toasted freekeh,
pickled grapes, creamy chickpea dressing

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 — 33

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

PAN SEARED FAROE ISLAND SALMON — 28

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

SHELLFISH RISOTTO — 37

Gulf of Maine seafood
lobster, clams, mussels, squid, lemon

SEARED MAINE LAMB LEG — 29

spice roasted parsnip, house smoked yogurt
watercress, curry infused honey

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.