

Boards — 18

THREE MAINE CHEESES

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

CHARCUTERIE

fennel mustard,
marinated olives,
grilled baguette

CHILLED SEAFOOD

paired sauces,
pickled vegetables,
pumpernickel crisps



Vegetables & Sides

CRISPY POTATOES — 9

Aroostook potatoes,
“everything spice,”
romesco

HOUSE-MADE ARTISAN BREAD — 4

salted Casco Bay butter,
whipped lardo

ROASTED BEETS — 9

sweet & sour, freshly
grated horseradish

CRISPED BRUSSELS SPROUTS — 10

charred lemon, aioli,
toasted walnuts

MARKET VEGETABLES — 9

nightly selection



Starters

WHITE BEAN SOUP — 9

house lamb marguez,
kale, preserved tomato,
rosemary

NEW ENGLAND CLAM DIP — 12

cornmeal fritter,
shallot, chive

POACHED DUCK EGG — 10

soft polenta,
hazelnut brown butter,
shaved farmstead cheese

BURRATA — 16

honey-roasted squash,
pumpkin butter,
hazelnut dukkah

MAINE-RAISED BEEF TARTARE — 17

charred scallions,
caperberries, cured egg
yolk, Tuscan bread crisp

BANGS ISLAND MUSSELS — 16

green curry, lemongrass
Kaffir lime, chili

ROASTED GARLIC GNUDI — 14

house-smoked parmesan,
cippolini, Calabrian chili

Market Plate

MARKET PRICE

Today's daily offering
from our local farmers
and seafood mongers.

Enjoy the bounty of
what our oceans,
streams, and local
purveyors harvest.

Salads

CHOPPED CAULIFLOWER — 12

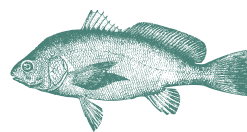
hummus, summer sumac, pomegranate, apple,
house raisins

GATHERED FARM GREENS — 12

aged goat cheese, preserved cherries,
smoked almonds

FRISÉE SALAD — 12

whipped blue cheese, bacon powder,
petite croutons, honey-walnut vinaigrette



Mains

GULF OF MAINE SEA SCALLOPS — 33

crisp pork shoulder, squashes,
succotash, thyme

ROAST CHICKEN BALLANTINE — 26

celery root puree, baby brussels sprouts,
wild rice, caramelized honey

TRUFFLED BEEF POT ROAST — 28

market vegetables, beef jus,
freshly grated horseradish

PAN-SEARED LOCAL HAKE — 27

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

MAINE RAISED SIRLOIN OF BEEF — 34

sauteed kale, beech mushrooms, hand-made potato
pierogi, crimson beet & black garlic agrodolce

PAN SEARED FAROE ISLAND SALMON — 28

salt baked golden beets, slow cooked fennel,
watercress veloute, licorice puree

SHELLFISH RISOTTO — 36

sauteed mussels, clams, lobster, squid,
with dill butter & lemon

SLOW-COOKED LAMB SHOULDER — 26

hand-made papparadelle pasta, curried kale,
currants, Castelvetro olives