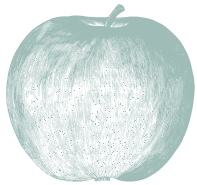


Boards — 18**THREE MAINE CHEESES**

honey, house made fig jam, toasted walnuts
blueberry-walnut crisps

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

NEW ENGLAND STYLE BAKED BEANS — 9

Great Northern beans
molasses, salt pork

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**SQUASH & PEAR BISQUE — 9**

pumpkin seed granola
sage ash, yogurt

BURRATA — 16

winter squashes pumpkin butter, speck
charred pine nuts
grilled focaccia

BROILED MAHOGANY CLAMS — 16

lobster butter
smokehouse bacon
brioche crumbs
horseradish & dill emulsion

BRAISED OCTOPUS — 14

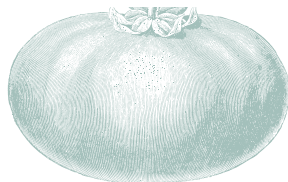
ricotta gnocchi
tomatoes & field peppers
house smoked paprika
shiso

SHIRRED LOCAL DUCK EGG — 12

house XO sauce
marinated mushrooms
smoked duck lardons

CHESTNUT FALAFEL — 14

curried apple salad
chickpea dressing, cilantro

**Salads****KALE & BASIL SALAD — 12**

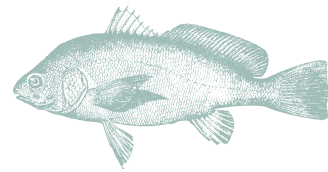
warm smoked almond dressing
parmesan, fried shallots

CRUNCHY CABBAGE — 12

endive, black vinegar, chili, ginger
sesame, toasted peanuts

GATHERED GREENS SALAD — 12

crumbled cranberries, blue cheese
walnut oil vinaigrette

**Mains****PAN SEARED SEA SCALLOPS — 34**

caramelized pork belly, local Jacob's cattle beans
braised market greens, preserved lemon cream

TRUFFLED BEEF POT ROAST — 28

market vegetables, beef jus
freshly grated horseradish

PAN-SEARED LOCAL HAKE — 29

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

ROAST CHICKEN BREAST — 27

oyster mushrooms, chicken livers
ricotta dumplings, celery root, cognac cream

BRAISED PORK SHANK — 28

rooftop honey & hoisin glaze, sesame
charred broccoli rabe, hakurei turnips, sambal butter

FAROE ISLAND SALMON — 29

Vadouvan curry, toasted couscous
roast acorn squash, yogurt

CRESTE DE GALLO PASTA BOLOGNESE — 24

beef, veal & pork, whipped mozzarella
toasted garlic bread crumbs, oregano

PAN-SEARED DUCK BREAST — 27

Ras el Hanout spices, toasted barley
caramelized endive, preserved cherry jus, cocoa nibs

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.