

## Boards — 18

### THREE MAINE CHEESES

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

### CHARCUTERIE

fennel mustard  
marinated olives  
grilled baguette

### HALF DOZEN LOCAL OYSTERS — 18

cocktail "pearls,"  
lemon

## 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

## 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

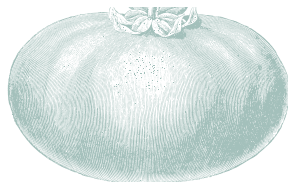
ricotta gnocchi  
tomatoes & field peppers  
house smoked paprika  
shiso

### SHIRRED LOCAL DUCK EGG — 12

house XO sauce  
marinated mushrooms  
smoked duck lardons

### CHESTNUT FALAFEL — 14

curried apple salad  
chickpea dressing, cilantro



## 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.

## Salads

### KALE & BASIL SALAD — 12

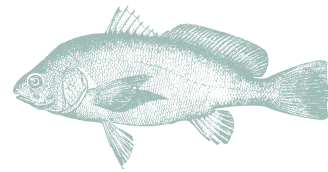
warm smoked almond dressing  
parmesan, fried shallots

### 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.*