

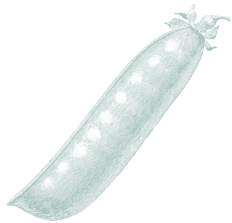
VEGETARIAN



Board — 18

THREE MAINE
CHEESES

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

Vegetables
& SidesROASTED FINGERLING
POTATOES — 9

chili, garlic, sea salt

HOUSE MADE
ARTISAN BREAD — 4

salted Casco Bay butter

CRISPED BRUSSELS
SPROUTS — 10

charred lemon, aioli
toasted walnuts

MARKET
VEGETABLES — 9

nightly selection

BOK CHOY — 9

soy brown butter, cilantro



Starters

WINTER SQUASH &
PEAR BISQUE — 9

pumpkin seed granola
sage ash, yogurt

BURRATA — 16

winter squashes
pumpkin butter
charred pine nuts
grilled focaccia

SHIRRED DUCK
EGG — 12

marinated mushrooms,
chili

CHESTNUT
FALAFEL — 14

curried apple salad
chickpea dressing
cilantro



Salads

KALE & BASIL SALAD — 12

warm smoked almond dressing
parmesan, caramelized shallots

CRUNCHY CABBAGE — 12

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

GATHERED GREENS SALAD — 12

crumbled cranberries, blue cheese
walnut oil vinaigrette



Mains

VADOUVAN CURRY &
CHICKPEA STEW — 19

toasted cous cous
roast acorn squash, yogurt

FLASH FRIED
DELICATA SQUASH — 20

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

CRESTE DE GALLO — 19

tomatoes and braised field peppers,
house smoked paprika, shiso,
whipped mozzarella

HOISIN GLAZED TOFU — 21

sesame, braising greens,
hakurei turnips, sambal butter

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.