

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

CREAMED HOMINY CORN — 9

chili, scallion puree

CRISPED BRUSSELS SPROUTS — 10

charred lemon, aioli, toasted walnuts

MARKET VEGETABLES — 9

nightly selection

Starters

AUTUMN SQUASH & PEAR BISQUE — 9

pumpkin seed granola
sage ash, yogurt

BURRATA — 16

autumn squashes
pumpkin butter, speck
charred pine nuts
grilled focaccia

BANGS ISLAND MUSSELS — 16

smokehouse sausage
preserved tomato
fennel, chili, baguette

BRAISED OCTOPUS — 14

ricotta gnocchi
tomatoes & field peppers
house smoked paprika
shiso

POACHED LOCAL EGG — 12

mushroom fricassee
whipped ricotta
crispy chicken skin
stone ground
corn polenta

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

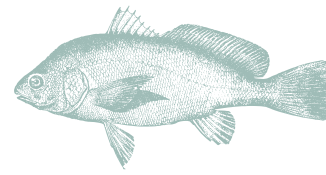
warm smoked almond dressing
parmesan, caramelized shallots

CRUNCHY CABBAGE — 12

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

GATHERED GREENS SALAD — 12

crumbled cranberries, blue cheese
walnut oil vinaigrette



Mains

GULF OF MAINE SEA SCALLOPS — 34

braised ox tail, mushrooms, petite potatoes
charred pearl onions, watercress

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

MAINE SKATE WING — 26

roast cauliflower, creamed beluga lentils
local mustard, blistered grapes

PAN SEARED DUCK BREAST — 27

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

FAROE ISLAND SALMON — 29

Vadouvan curry, toasted couscous
roast acorn squash, yogurt

TAGLIATELLE PASTA — 23

spaghetti squash, smoked lamb bacon
pecorino cheese, pumpkin seed pesto
roasted garlic cream

GRILLED HANGER STEAK — 29

baked Japanese sweet potato
broiled tomme cheese, roast shallot sauce

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.