

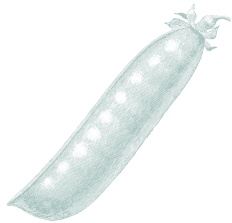
VEGETARIAN



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

CREAMED HOMINY
CORN — 9

chili, scallion puree



Starters

AUTUMN SQUASH &
PEAR BISQUE — 9

pumpkin seed granola
sage ash, yogurt

BURRATA — 16

autumn squashes
pumpkin butter
charred pine nuts
grilled focaccia

POACHED LOCAL
EGG — 12

mushroom fricassee
whipped ricotta
stone ground
corn polenta

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

ROAST CAULIFLOWER — 20

creamed beluga lentils, local mustard
blistered grapes

TAGLIATELLE PASTA — 19

spaghetti squash, pecorino cheese
pumpkin seed pesto
roasted garlic cream

GRILLED TOFU — 21

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.*