

Easter

Starters

Asparagus Toast – 13
brioche, poached egg, aged goat cheese, sorrel, lemon marmalade

Aroostook County Potato Gnocchi – 14
smoked ham hock, beech mushrooms, snap peas, poached garlic

Baby Kale Salad – 11
buttermilk & quinoa dressing, lipstick radish, smoked almonds

Mains

Slow Baked Easter Ham – 24
cheddar biscuit, spring parsnips, whole grain mustard, truffle honey, watercress

Pan Roast Gulf of Maine Haddock – 25
clam & leek cream, smoke house bacon, sunchoke, spring onion powder

Paillard of Chicken – 23
braised lentils, young spinach, local oyster mushrooms, tarragon

Desserts

Chocolate Éclair – 9
cherry diplomat, cocoa nib, salted caramel, chocolate gelato

Local Carrot Cake – 9
whipped cream cheese panna cotta, caramelized carrots, smoked walnuts

Cocktails

Smallsword – 13
Silver Tequila, Mezcal, Habanero, Pineapple, Lime

The Nightingale – 13
Barr Hill Gin, Elderflower, Cocchi Rosa, Grapefruit, Bubbles

Two to Tango – 13
Vodka, Pomegranate, Rosemary, Lime

Mint Lemonade Mocktail – 6 Spiked – 13
Maine Root Lemonade, Green Tea, Citrus, Mint

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