



Draft Beer

We're proud to partner with breweries who are sustainable thinkers, charitable givers, local supporters, craft beer masters, and Mother Earth huggers. Please ask your server for the current selection.

Bottles & Cans

ALLAGASH WHITE — 7

BANDED BREWING CO. VERIDIAN IPA — 6

BUNKER BREWING MACHINE CZECH PILS — 6

KALIBER (NA) — 6

MAST LANDING SEASONAL ROTATION — 8

SAM ADAMS LIGHT — 6

ROCKY GROUND CIDER

Newburgh, Maine

Hop Zuzu 375ml — 14

The Pips 187ml — 9

SHACKSBURY CIDER — 6

Vergennes, VT — Dry



Cocktails

THE POM — 14

gin, carpano, pomegranate, lemon, egg, vanilla bean, beet powder

PAMPERED HOUND — 13

vodka, grapefruit, pamplemousse, lillet rouge, burnt orange

MIDNIGHT IN CASCO — 14

sliver tequila, mole bitters, oat milk,
chocolate bitters, cold brew, Godiva chocolate

SMALLSWORD — 12

mezcal, blanco tequila, velvet falernum, habanero shrub,
pineapple

NORTHWOOD'S MANHATTAN — 14

Buffalo trace, antiqua, Fernet Branca, pine root bitters

DREAMBOAT — 14

pineapple rum, coconut, allspice, lime, orange blossom

Breakfast

STANDARD — 16

two farm fresh eggs, smoke house bacon or
maple sausage, breakfast potatoes, choice of toast

MUSHROOM TOAST — 14

truffle aioli, soft poached egg
shaved Clothbound cheddar

PORK BELLY BLT BREAKFAST SANDWICH — 14

farm fresh egg, seared pork belly, sliced tomato,
arugula pesto, grilled english muffin

FRESH START — 12

local yogurt, fresh berries, rooftop honey,
bee pollen, house-made toasted almond granola

PAIN PURDUE — 14

maple syrup, salted butter, smoked almonds

RED FLANNEL HASH & POACHED EGGS — 16

corned beef, onions, fingerling potatoes, local beets,
slow-poached eggs, choice of toast

SMOKED SALMON TARTINE — 16

rye, caper berry, pickled onion
cream cheese, hard cooked egg



Sides

TOAST — 3

ENGLISH MUFFIN — 4

FRUITWOOD-SMOKED BACON — 5

MAPLE SAUSAGE — 5

RED FLANNEL HASH — 7

TOASTED ALMOND GRANOLA & MILK — 7

DAILY FRESH-BAKED MUFFIN — 4

SEASONAL BERRIES — 9

LOCAL FARM FRESH EGGS (ONE/TWO) — 3/4

PLAIN LOCAL YOGURT — 6

BREAKFAST POTATOES — 4

Crab Benedict

two poached Maine farm eggs, crab meat,
hollandaise, English muffin, fingerling
potatoes

— 21

Drinks

DETOX SMOOTHIE — 9

banana, apple, pear, spinach, kale, celery

KICK-STARTER CLEANSE — 6

organic apple cider vinegar, fresh ginger & turmeric,
honey, lemon, cayenne

Breakfast

STANDARD — 16

two farm fresh eggs, smoke house bacon or maple sausage, breakfast potatoes, choice of toast

MUSHROOM TOAST — 14

truffle aioli, soft poached egg, shaved Clothbound cheddar

PORK BELLY BLT BREAKFAST SANDWICH — 14

farm fresh egg, seared pork belly, sliced tomato, arugula pesto, grilled english muffin

FRESH START — 12

local yogurt, fresh berries, rooftop honey, bee pollen, house-made toasted almond granola

PAIN PURDUE — 14

maple syrup, salted butter, smoked almonds

RED FLANNEL HASH & POACHED EGGS — 16

corned beef, onions, fingerling potatoes, local beets, slow-poached eggs, choice of toast

Crab Eggs Benedict

two poached Maine farm eggs, crab meat, hollandaise, English muffin, fingerling potatoes

— 21

Brunch

SMOKED PARSNIP SOUP — 9

crispy mushrooms & shallots

ARUGULA SALAD — 13

compressed strawberries, local feta, orange & pistachio

CRISPED BRUSSELS — 9

toasted walnuts, charred lemon, aioli

SPICY CHICKEN SANDWICH — 15

bread and butter pickles and onions, deviled egg mayo

CALDWELL FARMS BEEF BURGER — 16

press sauce, LTO, smoke house bacon, cheddar cheese

UPPER EXCHANGE CRAB ROLL — MP

lemon mayonnaise, bibb lettuce, snipped chives, two split-top rolls

FRIED FISH SANDWICH — 16

preserved lemon, dill tartar, bibb lettuce, brioche



Cocktails

OCEAN MIST — 15

espolon reposado, aperol, house citrus, soda

DARK BEFORE DAWN — 15

amaro, coffee by design espresso, orange juice

THIRD TIMES THE CHARM — 16

house mini prosecco, choice of: orange, grapefruit, strawberry lemon

BLOODY MARY — 12

house vodka, scratch bloody mary mix

Drinks

DETOX SMOOTHIE — 9

banana, apple, pear, spinach, kale, celery

KICK-STARTER CLEANSE — 6

organic apple cider vinegar, fresh ginger & turmeric, honey, lemon, cayenne

Please practice social distancing and wear your mask when not seated at your table.

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.

Starters

HALF DOZEN LOCAL OYSTERS — 18

blueberry mignonette, lemon

CHEESE & CHARCUTERIE - 18

assorted cheese & meats, house mustard
honeycomb, walnut crisps

ARUGULA SALAD — 13

compressed strawberries, local feta, orange &
pistachio

SMOKED PARSNIP SOUP — 9

crispy mushrooms & shallots

SALT & PEPPER SQUID — 15

shaved crimson cabbage, shallots, fried
peanuts, fish sauce coriander & lime

CLAMS & SPICY SAUSAGE — 15

pan seared clams, Nduja sausage, fingerlings
garlic butter & chili infused pork stock

GOAT CHEESE ARANCINI — 13

rooftop honey, toasted walnut pesto, thyme



Mains

BRINED & ROAST CHICKEN BREAST — 26

hand rolled gnocchi, chestnuts, shallots, rooftop
honey & star anise pan sauce

PAN SEARED CASCO BAY SOLE — 30

vadouvan carrot puree, sautéed pea greens
chickpeas & pearl onions

FRESH CAMPANELLE PASTA - 28

local jonah crab, truffle butter, mint
lemon zest & pea tendrils

PAN SEARED SCALLOPS — 37

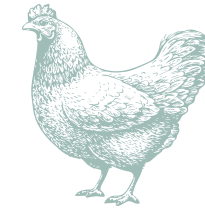
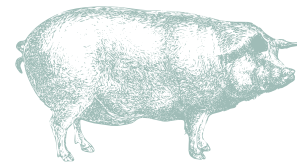
roasted new potatoes
asparagus, local mushrooms, herb cream

PAN ROASTED SIRLOIN — 38

stored turnips, local crispy fingerlings
watercress, grüne sousse

FAROE ISLAND SALMON — 32

belluga lentils, salt baked golden beets
beet greens, lemon maple gastrique, rasped
horseradish



Vegetables & Sides

CRISPED BRUSSELS SPROUTS — 9

charred lemon, aioli, toasted walnuts

HONEY GLAZED SPRING CARROTS — 8

smoked sea salt

BRAISED LENTILS — 8

with goat cheese, preserved lemon, dill

SEARED BOK CHOY — 8

sweet soy, crispy shallots

ROASTED POTATOES — 8

chili oil, lemon zest

BUTTERMILK BISCUITS — 5

rooftop honey, smoked salt

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