

## 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

### SUMMER CORN BISQUE— 9

peaches, roast cherry tomato, basil oil

### 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, harissa puree



## Mains

### PAN ROASTED CHICKEN — 26

Spring succotash, charred scallions, nuoc cham, leeks

### PAN SEARED CASCO BAY SOLE — 30

vadouvan carrot puree, green garlic, chickpeas &  
pearl onions

### FRESH CAMPANELLE PASTA - 28

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

### PAN SEARED SCALLOPS — 37

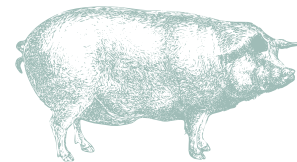
roasted new potatoes  
asparagus, local mushrooms, herb cream

### PAN ROASTED SIRLOIN — 38

stored turnips, local crispy fingerlings, watercress,  
grüne sousse

### FAROE ISLAND SALMON — 32

beluga lentils, Summer beets  
garlic scapes, 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

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.