



## 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

silver 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

## Crab Benedict

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

— 21



## 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

## 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

### 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

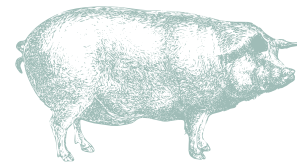
roasted new potatoes  
asparagus, local mushrooms, herb cream

### 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

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