

Starters

HALF DOZEN LOCAL OYSTERS — 18

red shiso mignonette, lemon

CHEESE & CHARCUTERIE - 18

assorted cheese & meats, house mustard
honeycomb, walnut crisps

ARUGULA SALAD — 13

compressed strawberries, local feta, orange &
pistachio

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

Fall 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

CASCO BAY DAY-BOAT HAKE — 38

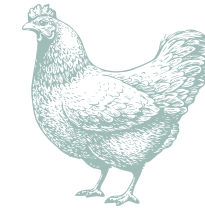
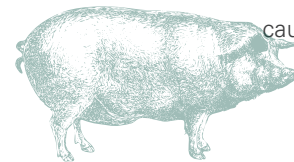
cauliflower, corn, purple potato, shishito peppers,
piperade sauce

PAN ROASTED 10oz RIB EYE— 41

Stonecipher Farm turnips, crispy fingerling potatoes,
spigarello, chermoula

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

JACOBS CATTLE BEANS — 8

smoked duck breast, kohlrabi
carrot top tahini

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.