



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 PERDU — 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

Eggs Benedict

two poached Maine farm eggs, Canadian bacon, hollandaise, English muffin, fingerling potatoes

— 16

Brunch

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

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.

December 2020

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

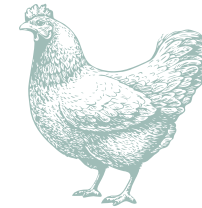
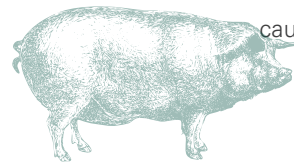
cauliflower, corn, purple potato, shishito peppers,
piperade sauce

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

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