

Starters

HALF DOZEN LOCAL OYSTERS — 18

red shiso mignonette, lemon

CHEESE & CHARCUTERIE - 18

assorted cheese & meats,
house mustard honeycomb, walnut crisps

SALAD OF AUTUMN GREENS — 13

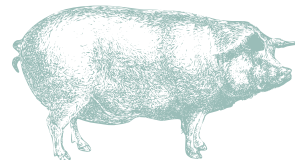
arugula, frisee and radicchio lettuces,
sunshine squash puree, red wine vinaigrette,
toasted sunflower seeds, ricotta salata

CLAMS & SPICY SAUSAGE — 15

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

GOAT CHEESE ARANCINI — 13

rooftop honey, muhammara



Mains

PAN ROASTED CHICKEN — 32

Fall succotash, charred scallions, nuoc cham, leeks

FRESH CAMPANELLE PASTA - 35

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

CASCO BAY DAY-BOAT HAKE — 38

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

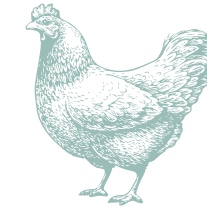
PAN ROASTED 10OZ RIB EYE— 43

Stonecipher Farm turnips, crispy fingerling potatoes,
spigarello, chermoula

PAN SEARED CASCO BAY SOLE — 32

vadouvan carrot puree, green garlic,
chickpeas & pearl onions

FAROE ISLAND SALMON — 34

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.*