

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

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

CLAMS & SPICY SAUSAGE — 15

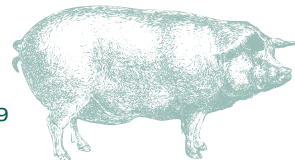
pan seared clams, Nduja sausage,
fingerlings garlic butter & chili infused pork
stock

GOAT CHEESE ARANCINI — 13

rooftop honey, muhammara

CRISPED BRUSSELS SPROUTS — 9

charred lemon, aioli, toasted walnuts



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

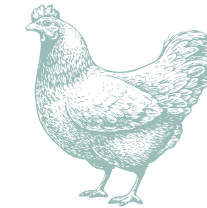
Stonecipher Farm turnips, crispy fingerling potatoes,
spigarello, chermoula

PAN SEARED CASCO BAY SOLE — 32

vadouvan carrot puree, green garlic,
chickpeas & pearl onions

FAROE ISLAND SALMON — 34

beluga lentils, local beets, garlic scapes,
lemon maple gastrique, rasped horseradish



Vegetables & Sides

HOUSEMADE BRIOCHE ROLLS — 9

cultured butter with peekytoe crab, picholine
olives, aleppo pepper, dill
Add 12g prime osetra caviar - 30

BUTTERMILK BISCUITS — 6

rooftop honey, smoked salt

HONEY GLAZED MAINE 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