

First

HALF DOZEN LOCAL OYSTERS — 18

wakame, Concord grape mignonette, Meyer lemon

PLATE OF CHARCUTERIE AND  
REGIONAL CHEESES — 23

honeycomb, toasted fennel dijon, Maine blueberry  
walnut crisp, walnuts, fruit compote

SALAD OF LITTLE GEM LETTUCES — 14

smoked anchovy emulsion, white anchovies,  
Calabrian chile, pecorino romano,  
toasted walnut, garlic breadcrumb

FROM THE FARM — 13

gathered greens, toasted sunflower seed, shaved farm  
vegetables, wheat berry, riesling-chervil vinaigrette

TEMPURA OF FIDDLEHEADS — 18

native polenta, tasso, puffed grains  
poached egg, pickled shallot

SALT COD CROQUETTES — 19

potato, confit garlic, bagna cauda, crispy sunchoke

GULF OF MAINE LITTLENECK CLAMS  
AND MUSSELS — 17

coconut, kaffir lime, grains of paradise  
cilantro, Khorasan baguette



Second

PARISIAN GNOCCHI — 29

guanciale, native mushrooms, ramps, onion ash  
potato espuma, grana padano

SALTED PLUM CHAR SIU OCTOPUS — 29

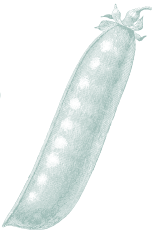
crispy fried rice, spring peas, lap cheong  
baby boy choy, quail egg, kimchi, nori powder

MAINE RAISED DUCK — 37

confit duck pave´ and seared breast, local asparagus  
polenta, green garlic-fennel salad, duck jus

SALT ROAST — 25

salt roasted gathered vegetables, hazelnut romesco  
fregola, heirloom beans, spigarello, sauce vert



MARKET GULF OF MAINE BOUILLABAISSE — MP

mussels, whitefish, lobster, Aroostook new potato  
tomato nage, fennel, sourdough

MARKET CATCH — MP

seaweed butter, littleneck clams, crispy capers,  
kelp, rooftop honey “caviar”

FARM STEAK — MP

garlic confit compound butter, fine herbs,  
potato allumettes, smoked sea salt

Vegetables & Sides

WHOLE WHEAT OLIVE OIL BRIOCHE — 9

Herbs de Provence fiore olive oil  
coarse Maine sea salt

SOURDOUGH-RYE PRETZEL — 8

fermented hop mustard, Maine sea salt

PATATAS BRAVAS — 9

pimenton aioli, fine herbs

CONFIT OF NATIVE MUSHROOMS — 13

country bread, ricotta, parsley, sherry vinegar

FAIRWINDS FARM FLORIANI  
RED POLENTA — 11

creme fraiche, crispy shallot, fine herbs,  
extra virgin olive oil, grana padano



*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.*