

COCKTAILS

Purple Haze | 12

lemon grass infused gin, lemon juice, tonic, crème de violette, lavender sprig

Ginger Sunrise | 12

espolon, lime juice, simple syrup, grapefruit juice, ginger beer, candied ginger

Casco Bay | 12

muddled strawberry, simple syrup, lime juice, plantation rum, strawberry

Downtown Honey | 12

rittenhouse, lemon juice, fennel honey syrup, dash peychauds, lemon twist

INKWELL FARE

Truffled Fairwinds Farm Popcorn | 5

butter, Maine sea salt, rooftop honey

Warmed Olives and Almonds | 5

marcona almonds, country olives, rosemary, nigella, chili thread, fennel pollen, fiore olive oil

Patatas Bravas | 8

pimenton aioli, fine herbs

Plate of Charcuterie and Regional Cheeses | 13

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

From the Farm | 13

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

Half Dozen Local Oysters | 18

wakame, Concord grape mignonette, Meyer lemon

Maine Lobster Roll | 36

Maine lobster, aioli, shredded spring work farms green leaf, chives, Aleppo, toasted brioche

INKWELL Caldwell Farm Burger | 18

Caldwell beef burger, sharp cheddar, Backyard Farms tomato, shaved red onion, pickles,
shredded romaine, Press sauce, toasted brioche

Salt Cod Croquette | 19

potato, confit garlic, bagna cauda, crispy sunchoke

BEER

ON DRAFT

Rotating Local Craft Beers | 8

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

**“Off the Record”
Happy Hour
4:00 to 6:00 daily**

Oysters | \$1 ea
with pickled blueberries

Lobster Roll & Rosé | \$15



VELL

WINES BY THE GLASS

SPARKLING

Brut, JP Chenet, Landrias, FR	10
Glera, Rive della Chiesa, Prosecco, IT	12
PN, PM, Chard, Moët Et Chandon, Champagne, FR	36

ROSE

sparkling

Lambrusco, Scarpetta Frico, Emilia-Romagna, IT	10
Pinot Noir, Chard, Domaine Bousquet, Uco Valley, AR	10
PN, PM, Chard, Moët Et Chandon, Champagne, FR	36

still

Carignon, Cinsault, Domaine de Fonsante, Corbieres, FR	12
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WHITE

Pinot Grigio, Nec-Otium*, Venezia Giulia, IT	10
Sauvignon Blanc, Vistamar Brisa, Central Valley, CL	12
Riesling, Joseph Cattin, Alsace, FR	12
Gruener Veltiner, Ruttensstock, Niederösterreich, AU	10
Chardonnay, Pacificana, North Coast, CA	12

RED

Pinot Noir, Lechthaler, Trentino, IT	12
Sangiovese, Castello di Bossi, Chianti Classico, IT	15
Gamay, Malbec, Pinot Noir, Mary Taylor, Valencay, FR	14
Malbec, Alpamanta Natal, Mendoza, AR	13
Carménère, Concha y Toro Gran Reserva, Colchagua, CL	12
Cabernet, Esser, Paso Robles, CA	14

INKV