

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

WHITE ASPARAGUS VICHYSOISE — 19

Maine crab salad, smoked morel mushrooms, lovage
oil

SALT COD CROQUETTES — 21

potato, confit garlic, bagna cauda, crispy sunchoke,
Siberian caviar

GULF OF MAINE LITTLENECK CLAMS
AND MUSSELS — 17

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

Second

PARISIAN GNOCCHI — 29

guanciale, native mushrooms, green garlic, pea
tendrils, onion ash potato espuma, grana padano

SALTED PLUM CHAR SIU OCTOPUS — 29

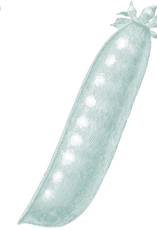
crispy fried rice, spring peas, lap cheong
baby bok choy, quail egg, kimchi, nori powder

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, littleneck clams, Arrostook
new potato tomato nage, fennel, sourdough

MARKET CATCH — MP

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

FARM STEAK — MP

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

Please allow Forty-Five Minutes

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



In an effort to respect the integrity of the dish, we request no substitutions

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.