

## 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 oilt

## 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, 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  
Aroostook 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

## Vegetables &amp; 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.*