

Starters

COLD

HALF DOZEN LOCAL OYSTERS* — 18
wakame-currant mignonette (gf)

CHARCUTERIE & REGIONAL
CHEESES* — 23
honeycomb, toasted fennel dijon
blueberry walnut crisp, fruit compote (gf)

WINTER SALAD — 14
baby kale, radicchio, salted delicata-vinaigrette
beet pureé, wheat berries, Great Hill bleu cheese
honey crisp apple, toasted pepita (v)

SALAD OF LITTLE GEM LETTUCES — 14
smoked anchovy emulsion, white anchovies
calabrian chile pecorino romano
toasted walnut, garlic breadcrumb

HOT

WHOLE WHEAT OLIVE OIL BRIOCHE — 9
herbs de provence olive oil, sea salt (v)

SOURDOUGH-RYE PRETZEL — 8
fermented hop mustard, maine sea salt (v)

SALT COD CROQUETTES — 21
potato, confit garlic, bagna cauda, gruyère tuile
siberian caviar

KOGINUT SQUASH BISQUE — 17
calabrian pancetta, crème fraîche, spiced walnut

Sides

PATATAS BRAVAS — 9
pimenton aioli, fines herbs (v)

ROOT VEGETABLES — 11
carrot, parsnip, turnip,
watermelon radish, rosemary oil (v)

CONFIT OF NATIVE MUSHROOMS — 24
country bread, ricotta, parsley, sherry vinegar (v)

Mains

HERITAGE SQUASH GNUDI — 29
native mushrooms, soubise, brown butter
castelfranco onion ash, grana padano (v)

HEIRLOOM CARROT CURRY — 29
delicata, braised chicories, paneer, farro
ocean persillade, toasted squash seed, salmon roe

MAINE RAISED DUCK* — 37
confit duck pavé, seared breast, kabocha squash
currants, pickled radish, panisse, duck glace (gf)

SALTED PLUM CHAR SIU OCTOPUS* — 33
crispy fried rice, wax beans, chinese sausage, baby
bok choy, quail egg, kimchi

MAINE DAYBOAT SCALLOPS* — 39
kombu-mushroom risotto, crispy trumpet mushroom
capers, sesame furikake
Fiore cold smoked olive oil (gf)

GULF OF MAINE BOUILLABAISSÉ* — 51
mussels, white fish, lobster tail, littleneck clams,
aroostook new potato tomato nage,
fennel, sourdough (gf)

WHOLE FARM RAISED BRANZINO* — 45
seaweed butter, crispy capers, kelp,
rooftop honey “caviar” (gf)

14OZ PINELAND FARMS
PRIME STRIP STEAK* — 57
watermelon radish, white turnip, smashed potato,
carrot, foie gras butter (gf)

WHITE PINE BRAISED LAMB SHANK — 53
parsnip velouté, braised red cabbage, guancialé
crispy brussels sprouts, lamb bordelaise (gf)

CASSOULET — 37
duck confit, coppa, soldier beans, sunchoke, celeriac
carrot, leek, garlic breadcrumb

vegan-vg, gluten free-gf, vegetarian-v

For your convenience, a 20% gratuity will be added to parties of six or more. 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.