

Vegetables

SALAD OF LITTLE GEM LETTUCES — 14

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

WINTER SALAD — 14

baby kale, radicchio, salted delicata-vinaigrette
beet pureé, wheat berries, great hill bleu cheese
honey crisp apple, toasted pepita

PATATAS BRAVAS — 9

pimenton aioli, fines herbs

ROOT VEGETABLES— 11

carrot, parsnip, turnip, watermelon radish, rosemary oil

KOGINUT SQUASH BISQUE — 17

calabrian pancetta, crème fraîche, spiced pecan

CONFIT OF NATIVE MUSHROOMS — 24

country bread, ricotta, parsley, sherry vinegar

HEIRLOOM CARROT CURRY — 29

delicata, braised chicories, paneer, farro, ocean persillade
toasted squash seed, salmon roe

HERITAGE SQUASH GNUDI — 29

native mushrooms, soubise, brown butter, castelfranco
onion ash, grana padano

Meat

CHARCUTERIE & REGIONAL CHEESES* — 23

honeycomb, toasted fennel dijon
blueberry walnut crisp, fruit compote

CASSOULET — 37

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

MAINE RAISED DUCK* — 37

confit duck pavé, seared breast, kabocha squash
currants, pickled radish, panisse, duck glacé

WHITE PINE BRAISED LAMB SHANK — 53

parsnip velouté, braised red cabbage, guancialé
crispy brussels sprouts, lamb bordelaise

14oz PINELAND FARMS PRIME STRIP STEAK* — 57

watermelon radish, white turnip
smashed new potato, carrot, foie gras butter

38oz MAINE FAMILY FARMS PORTERHOUSE* — 125

garlic confit compound butter, micro chives
potato allumettes, smoked sea salt

Breads

WHOLE WHEAT OLIVE OIL BRIOCHE — 9

herbs de provence olive oil, sea salt

SOURDOUGH-RYE PRETZEL — 8

fermented hop mustard, maine sea salt

Fish

HALF DOZEN LOCAL OYSTERS* — 18

wakame-currant mignonette

SALT COD CROQUETTES — 21

potato, confit garlic, bagna cauda
gruyère tuile, siberian caviar

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

GULF OF MAINE BOUILLABAISSE* — 51

mussels, white fish, lobster tail
littleneck clams, arrostook new potato
tomato nage, fennel, sourdough

WHOLE FARM RAISED BRANZINO*— 45

seaweed butter, crispy capers
kelp, rooftop honey "caviar"

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 food-borne illnesses,
especially if you have certain medical conditions.
January 2023