

## Starters

### 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

kale, radicchio, salted delicata vinaigrette, beet purée, wheatberry, Great Hill bleu cheese, honeycrisp apple, toasted pepitas (v)

### SALAD OF LITTLE GEM LETTUCES — 14

smoked anchovy emulsion, Calabrian chili, Pecorino Romano, walnut, garlic breadcrumb, white anchovies

### WHOLE WHEAT OLIVE OIL BRIOCHE — 9

Herbs de Provence olive oil, sea salt, fine herbs (v)

### SALT COD CROQUETTES — 21

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

### KOGINUT SQUASH BISQUE — 17

Calabrian pancetta, crème fraîche, spiced pecan

## Mains

### HERITAGE SQUASH GNUDI — 27

native mushrooms, soubise, brown butter, castelfranco, onion ash, Grana Padano (v)

### BAHARAT ROULADE OF CHICKEN\* — 29

coriander-honey roasted carrot, garbanzo beans, mizuna, kale, panisse (gf)

### MAINE DAYBOAT SCALLOPS\* — 39

kombu-mushroom risotto, crispy trumpet mushrooms, capers, sesame furikake, Fiore cold smoked olive oil (gf)

### GULF OF MAINE BOUILLABAISSÉ\* — 35

mussels, white fish, littleneck clams, Aroostook new potato, tomato nage, fennel, sourdough

### WHOLE FARM RAISED BRANZINO\* — 45

seaweed butter, crispy capers, kelp, rooftop honey "caviar" (gf)

### 12OZ PINELAND FARMS PRIME STRIP STEAK\* — 48

watermelon radish, white turnip, smashed potato, carrot, garlic confit butter (gf)

## Sides

### PATATAS BRAVAS — 9

pimenton aioli, fine herbs

### ROOT VEGETABLES — 11

carrot, parsnip, turnip, watermelon radish, rosemary oil (v)

### CONFIT OF NATIVE MUSHROOMS — 24

country bread, ricotta, parsley, sherry vinegar (v)

*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.*