

INKWELL FARE

Charcuterie & Regional Cheeses | 23*

honeycomb, toasted fennel dijon, Maine blueberry walnut crisp, walnuts, fruit compote

½ Dozen Maine Oysters | 18

wakame-currant mignonette

Truffle Popcorn | 7

butter, Maine sea salt, rooftop honey

Warm Olives & Almonds | 7

marcona almonds, country olives, rosemary, nigella, chili thread, fennel pollen, fiore olive oil

Patatas Bravas | 8

pimenton aioli, fine herbs

Winter Salad | 14

baby kale, radicchio, salted delicata-vinaigrette, beets, wheat berries, great hill bleu, honey crisp apples, toasted pepitas

Maine Lobster Roll | 36*

Maine lobster, aioli, shredded spring work farms greens, chives, aleppo, toasted brioche

Inkwell Caldwell Farm Burger | 21*

Caldwell beef burger, sharp cheddar Backyard Farms tomato, shaved red onion pickles, shredded romaine, Press sauce, toasted brioche

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.

COCKTAILS

\$16

Bee's Knees

Gin | Honey | Lemon

Brave Little Toaster

Tuaca | Espresso | Citrus

Cypher

Bourbon | Maple | Lemon

Dance of Thieves

Pineapple Mezcal | Curaçao | Blanco Vermouth

Not Your Mother's Espresso Martini

Bourbon | Cointreau | Espresso

Pressman's Ink

Gin | Pineapple | Ginger | Lime

Self-Care

Vodka | Lemon | Strawberry

Empire of Gold

Reposado Tequila | Ancho Reyes | Carpano Antica

Verano Picante

Vodka | Dorda Chocolate | Strawberry | Walnut | Espelette

The Village Blacksmith

Rye | Courvoisier | Grand Marnier | Orange

SIDEBAR HAPPY HOUR

Every day from 4pm - 6pm

- \$2 Maine Oysters | House Cocktail Sauce | Lemon
- \$5 Local Draft | *your bartender knows what it is...*
- \$5 Rotating Bottles/Cans | *they can help with this too*
- \$10 Rosé by the glass | *bubbles and still*

WINE by the GLASS

Sparkling

- Los Dos *Brut Rosé Cava, ES* \$14 / \$56
- Los Monteros *Brut Cava, ES* \$12 / \$48
- Poggio Costa *Prosecco, IT* \$15 / \$60
- Schramsberg *Blanc de Blanc, CA* \$22 / \$98
- Ramona Spritz *Ruby Red Grapefruit, IT* \$9

Rosé & White

- Les Hauts Plateaux *Rosé, FR* \$13 / \$52
- Field Recordings *Orange Wine, CA* \$15 / \$60
- Kobal Pinot Grigio *Ramato, SI* \$14 / \$56
- Nuovo Cappelletta *Chardonnay, IT* \$14 / \$56
- Walnut Block *Sauvignon Blanc, NZ* \$14 / \$56

Red

- Guy Mardon *Gamay, FR* \$12 / \$48
- Achille *Sangiovese, IT* \$15 / \$60
- Jelu *Malbec, AR* \$16 / \$64
- The Omen *Cabernet Sauvignon, US* \$16 / \$64

B E E R

On Draft

- Allagash *White* \$11
- Maine Brewing Co. *Lunch IPA* \$13
- Rotating Seasonal Selection

Bottles & Cans

- Athletic Brewing *Run Wild IPA (NA)* \$8
- Banded Brewing *Veridian IPA* \$12
- Bunker Brewing *Machine Pilsner* \$11
- Oxbow Brewing *Northern Lager* \$11
- Wölffer Estate *Dry Rosé Cider* \$11