

## INKWELL FARE

### ½ Dozen Regional Oysters\* | 23

apple-kohlrabi mignonette foam,  
cocktail, lemon, sea lettuce

### Fairwinds Farm Heirloom Popcorn | 7

truffle, rooftop honey, smoked sea salt

### Warm Olives & Almonds | 11

fennel pollen, nigella, chili thread,  
rosemary

### Cheese & Charcuterie | 35

two selections of charcuterie, one  
regional cheese, blueberry-walnut  
crisps, cornichons, honeycomb

### Piri Piri Chicken | 17

chicken breast, chili, garlic

### Lettuce | 14

apple-horseradish vinaigrette, quinoa,  
grana padano, pecan, crispy shallot

### Maine Lobster Roll\* | 36

Maine lobster, lemon aioli, romaine,  
brioche

### Union Burger\* | single – 20 double – 25

Caldwell Farms beef, special sauce,  
Calabrian chile, shredded lettuce, sour  
mustard pickles, sesame bun  
gruyere + 2      bacon + 3  
hand-cut fries + 4

\*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

### Boulevardier

Bourbon | Campari | Carpano Antica

### Cosmopolitan

Citrus Vodka | Cointreau | Cranberry | Lime

### Espresso Martini

Coffee By Design “Terre” Espresso | Vodka | +*Bailey's for \$3*

### French 75

Barren's Dorolenna Gin | Lemon | Bubbles

### Maine-ly Negroni

Hardshore Gin | Campari | Dolin Rouge

### Mezcal Paloma

Mezcal | Grapefruit | Lime

### Old Fashioned

Bourbon | Demerara | Bitters

### Paper Plane

Bourbon | Aperol | Averna | Lemon

### Village Blacksmith

Rye Whiskey | Courvoisier VS | Grand Marnier | Carpano Antica | Bitters

## OFF THE RECORD HAPPY HOUR

### Every day, 4pm - 6pm

\$2 Maine Oysters | house cocktail sauce | lemon

\$5 Local Draft | *your bartender knows what it is...*

\$10 Rosé by the glass | *bubbles or still*

## WINE by the GLASS

### Sparkling

**Summer Water** *Brut Rosé, FR* \$15 / \$60

**Los Monteros** *Cava, ES* \$12 / \$48

**Poggio Costa** *Prosecco, IT* \$15 / \$60

**Ramona Spritz** *Ruby Red Grapefruit, IT* \$9

### Rosé & White

**Clos la Coutale** *Rosé, FR* \$13 / \$54

**Kobal Pinot Grigio** *Rosé, SI* \$14 / \$56

**Porter & Plot** *Chardonnay, IT* \$15 / \$60

**Walnut Block** *Sauvignon Blanc, NZ* \$15 / \$60

### Red

**Achille** *Sangiovese, IT* \$16 / \$60

**One Stone** *Cabernet Sauvignon, US* \$18 / \$72

**Pavette**, *Pinot Noir, US* \$12 / \$48

**Jelu** *Malbec, AR* \$14 / \$56

## BEER

### On Draft

**Allagash** *White* \$12

**Maine Brewing Co.** *Lunch IPA* \$13

**Mast Landing** *Champ Lager* \$12

### Bottles & Cans

**Athletic Brewing** *Run Wild IPA (NA)* \$8

**Banded Brewing** *Veridian IPA* \$13

**Bunker Brewing** *Machine Pilsner* \$11