

Small

Bread – 9

cranberry- fennel, walnut-spelt,
Fiore olive oil (Veg)

Lettuce – 14

apple-horseradish vinaigrette, quinoa,
grana padano, pecan, crispy shallot (Veg)

Black Futsu Cavatelli – 17

brown butter, native mushrooms,
sugarloaf, grana padano (Veg)

Marcona Almonds & Country Olives – 11

fennel pollen, nigella, chili thread,
rosemary (Veg, GF)

Carrots – 15

harissa, Baharat, rooftop honey,
pepita, orange (GF)

Duck Confit Poutine – 19

hand cut fries, Duck velouté,
cheddar curd, herbs.
+duck egg 4

Lobster Bao Bun – 38

uni, kelp, kohlrabi, black garlic aioli, crispy shallot

Cider Braised Pork Belly – 19

apple butter, Swiss chard (DF, GF)

Piri Piri Chicken – 15

chicken breast, chili, garlic (DF, GF)

Raw & Cured

Maine Oysters*

1/2 dozen – 23

apple-kohlrabi mignonette,
lemon, sea lettuce (DF, GF)

Mussels Escabeche* – 15

Cobrancosa olive oil, Spanish paprika,
sherry vinegar, parsley, crusty bread (DF)

Spoonbill Caviar – MP

Maine potato chips, crème fraiche, chive

Charcuterie – 29

selection of cured meats, accoutrements,
Maine crisp crackers (GF)

Regional Cheese Plate* – 19

selection of regional cheeses, honeycomb,
Maine crisps, seasonal fruit, candied walnuts (GF)

Additions

+ chicken breast – 9
+ Maine lobster – MP
+ steak – 24

Entree

Chickpea Flatbread – 19

olive tapenade, autumn squash,
kale, tempeh, herbs (Veg, GF)

Maine Mussels – 25

Broad Arrow Farms pancetta, confit garlic,
sugarloaf, delicata squash, sourdough

Scallop Risotto* – 35

Calabrian chile, meyer lemon, grana Padano,
arugula, anchovy breadcrumb

Catch of the Day – MP

Chef's preparation

Lamb Shoulder Ragout – 35

black futsu squash cavatelli, soffritto,
native mushroom, butter, parsley

American Wagyu Bavette* – 39

duckfat potato fondant, Lion's Mane mushroom,
sauce au poivre (GF)

Moulard Duck* – 39

duck breast, opus 42 polenta, fennel,
beetroot, duck glace (GF)

28 oz Porterhouse* – MP

bone marrow butter (GF)

Desserts

Apple and Cranberry Tartlet – 12
cinnamon Crème Anglaise
and puff pastry

Goat Milk Crème Bruleé* – 11
red wine poached local pear (GF)

Chocolate and Hazelnut – 12
dark chocolate Crèmeux with
hazelnut torte, orange sauce (GF)



Executive Chef, Christian Bassett

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. AUTUMN MENU 2023