

Intro

1/2 Dozen Maine Oysters* 23

rhubarb mignonette, sea lettuce, lemon *gf, df*

Bluefin Tuna & Salmon* 19

cucumber, watermelon, salmon roe, nasturtium, evoo *gf, df*

Nori Milk Bread 13

kelp butter, smoked sea salt, sesame *veg*

Local Farm Greens 14

sunflower seeds, chamomile vinaigrette, quinoa *gf, df, veg*

Cheese & Charcuterie* 29

local meats and cheeses, accoutrements *gf*

Broccolini & Burrata 19

bok choy, chili crisp, sesame *gf*

Littleneck Clams* 27

nduja, fennel, pine nut, wild garlic, sourdough

Tempura Squash Blossoms* 17

goat cheese, fines herbs, green garlic, nasturtium, remoulade

Carbonara Raviolo* 13

pea, guanciale, egg yolk

Supporting

Dressed Greens 4

chamomile vinaigrette *gf, df, veg*

Hand-Cut Fries 7

union sauce *df, veg*

add vinegar powder +2

Market Vegetables MP

rotating selection *gf, veg*

Kelp Fried Rice 9

togarashi, ponzu *gf*

Grilled Broccolini 11

olive oil, sea salt *gf, df, veg*

Executive Chef Christian Bassett
General Manager Lyndon Ambrefe

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*

Body

Grilled Escarole* 23

smoked anchovy, grana padano, smoked trout roe, pinecone, breadcrumb

Cod* 33

red pepper, zucchini, blue potato *gf*

Scallops* 39

parsnip dashi, bok choy, maitake, kelp fried rice *gf*

Lobster Tagliatelle* 39

snap pea, shiitake, tarragon, pink peppercorn

Pasture-Raised Strip Steak* 49

potato, taleggio, broccolini, chimichurri *gf*

Rabbit* 41

prosciutto, snap pea, radish, hazelnut, olive, rhubarb glaze

Pork Loin* 35

yellow-eyed beans, dandelion, fennel, hushpuppy

Footnotes

Lobster +32

Scallop +11

Salmon +15

Tofu +9

Chicken Breast +10

Conclusion

Flourless Chocolate Cake 11

passionfruit, chocolate ganache, cocoa nibs *gf*

Millefeuille 14

vanilla bean creme patisserie, farm strawberries, rhubarb

Crème Brûlée 11

cardamom, rose water, pink peppercorn shortbread

Gelato & Sorbet 7

rotating flavors

Cheese Plate 19

local cheeses, accoutrements *gf*

Featured On Your Plate

Atlantic Sea Farm, Biddeford
Broad Arrow Farm, Bristol
Browne Trading Company, Portland
Caldwell Farm, Turner
Dandelion Spring Farm, Bowdoinham
Fiore Olive Oil, Brunswick
Green Thumb Farms, Fryeburg
Lakins Gorges Cheese, Waldoboro

Maplebrook Farm, Bennington, VT
Maine Grains, Skowhegan
Nezinscot Farm, Turner
Petrullo Farms, Buckfield
Stoncipher Farm, Bowdoinham
Shake the Tree Farm, Alfred
SoPo Seafood, Portland
Timberwoods Farm, South Paris