

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*

Heirloom Tomato & Burrata 19

basil, sourdough, tomatillo, herbs de provence olive oil *gf, veg*

Littleneck Clams* 27

nduja, fennel, pine nut, garlic scapes, sourdough

Tempura Squash Blossoms* 17

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

Supporting Details

Dressed Greens 4

chamomile vinaigrette *gf, df, veg*

Hand-Cut Fries 7

union sauce *df, veg*

add guanciale powder +3

Market Vegetables MP

rotating selection *gf, veg*

Corn Risotto 9

shishito, grana padano, parsley *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

maine corn, shishito, corn risotto, smoked eggplant, bok choy *gf*

Lobster Tagliatelle* 39

heirloom tomato, basil, green garlic, ricotta

Pasture-Raised Strip Steak* 49

potato, taleggio, broccolini, chimichurri *gf*

Rabbit* 41

prosciutto, green bean, oyster mushroom, hazelnut, olive, rhubarb glaze

Pork Loin* 35

yellow-eyed beans, tomatillo, dandelion, fennel, hushpuppy

Footnotes

Lobster +32

Scallop +9

Salmon +15

Tofu +9

Chicken Breast +10

Conclusion

Flourless Chocolate Cake 11

passionfruit, chocolate ganache, cocoa nibs *gf*

Berry Millefeuille 14

maine blueberry, vanilla bean custard, mascarpone

Sweet Corn Crème Brûlée 11

pecan shortbread, plum

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
Petruzzo Farms, Buckfield
Stonecipher Farm, Bowdoinham
Shake the Tree Farm, Alfred
SoPo Seafood, Portland
Timberwoods Farm, South Paris