

Intro

1/2 Dozen Maine Oysters* 23

crab apple, sea lettuce, lemon *gf, df*

Farm Greens 14

apple, pecan, quinoa, fried shallot, grana padano, red onion vinaigrette *veg*

Cheese & Charcuterie* 29

local meats and cheeses, accoutrements *gf*

Heritage Squash Bisque 16

pecan, crème fraiche, olive oil *gf, veg*

Cheese & Charcuterie* 29

local meats and cheeses, accoutrements *gf*

Scallops* 23

apple butter, figs, chard, prosciutto *gf*

Rosemary Focaccia 10

garlic-herb olive oil *df*

Potato Croquettes 17

truffle dip, chives

add 5g pancaviar +15*

Lobster and Mussels* 32

white wine, leek, fennel, parsley, butter, baguette

Supporting Details

Dressed Greens 4

house vinaigrette *gf, veg*

Hand-Cut Fries 7

union sauce *df, veg*

Truffle Fries 13

rosemary, truffle, grana padano, garlic aioli *veg*

Market Vegetables 11

rotating selection *gf, veg*

Fregola 9

guanciale, lemon, kelp, grana padano

Brussels Sprouts 12

lemon aioli, walnut *df*

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

Steelhead Trout* 29

beetroot, horseradish, mustard greens, butternut squash, lentils *gf, df*

Regional White Fish* 35

king trumpet, fregola, guanciale, kelp, grana padano

Harvest Squash 25

delicata, butternut gnocchi, honey nut emulsion, carrot, pumpkin seed

Mushroom Campanelle 27

oyster mushroom, tomato, basil, grana padano

Braised Chuck Ragu* 31

campanelle, soffritto, tomato, oyster mushroom, basil, grana padano

Tenderloin* 42

potato, carrot, béarnaise *gf*

Cider-Brined Half Chicken* 33

creamed spinach, brussels sprouts, farro

Moulard Duck* 37

mandarin, pomegranate, frisée, pinenut

Footnotes

Lobster +32

Salmon +15

Chicken Breast +10

Scallop +9

Tofu +9

Conclusion

Flourless Chocolate Torte 11

chantilly, cranberry, cocoa nib *gf*

Pumpkin Brûlée Spiced Cake 11

hazelnut, bourbon butterscotch

Apple-Pear Crisp 11

cardamom, streusel, vanilla gelato *gf*

Cheese Plate 19

local cheeses, accoutrements *gf*

Gelato & Sorbet 4

rotating flavors

Featured On Your Plate

Apple Farm, Waterville

Atlantic Sea Farm, Biddeford

Broad Arrow Farm, Bristol

Browne Trading Company, Portland

Caldwell Farm, Turner

Crown of Maine Distribution, Vassalboro

Dandelion Spring Farm, Bowdoinham

Fiore Olive Oil, Brunswick

Green Thumb Farms, Fryeburg

Grown Heeyah, Lyman

Lakins Gorges Cheese, Waldoboro

Maine Family Farms, North Haverhill, NH

Maine Grains, Skowhegan

Native Maine, Westbrook

Nezinscot Farm, Turner

Olivia's Garden, New Gloucester

Petrullo Farms, Buckfield

Stoncipher Farm, Bowdoinham

SoPo Seafood, Portland

Timberwoods Farm, South Paris

Unicorn Oysters Farm, Damariscotta River

Gorgeous Gelato