

## Intro

### 1/2 Dozen Maine Oysters\* 23

currant mignonette, 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*

### Beetroot Salad 15

winter radish, mizuna, citrus, coriander *gf, veg*

### Scallops 25

brodo, cured egg yolk, rooftop honey caviar *gf*

### Rosemary Focaccia 10

garlic-herb olive oil *df*

### Beef Arancini 17

san marzano tomato, grana padano, basil

### Mussels Marinieres 21

shallot, pinot grigio, fines herbs, 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

### Panisse 9

garlic aioli *gf*

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*

*\*Steak and Duck cooked to guest preference may be served raw or undercooked*

## Body

### Steelhead Trout 29

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

### Regional White Fish 35

king trumpet, fregola, guanciale, kelp, grana padano

### Conchiglie 27

gryere, chevre, cheddar, breadcrumb, smoked tomato caponata *veg*

### Lobster Bucatini 37

saffron, tangelo, shiitake, fines herbs

### Hanger Steak\* 35

potato, bagna cauda, mizuna, smoked olive oil

### Chicken Leg Quarter 29

creamed spinach, brussels sprouts, farro

### Leg of Lamb 35

polenta, red cabbage, bordelaise *gf*

## Footnotes

Lobster +32

Scallop +9

Salmon +15

Tofu +9

Chicken Breast +10

Steak +23

## Conclusion

### Belgian Chocolate Gateau 13

chocolate mousse, genoise, sour cherry, chantilly

### Vanilla Caramel Cake 11

caramel mousse, vanilla bavarian cream, hazelnut, bourbon butterscotch

### Crème Brûlée 11

vanilla bean, rooftop honey, smoked sea salt *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, Vasselboro

Dandelion Spring Farm, Bowdoinham

Fiore Olive Oil, Brunswick

Gorgeous Gelato, Portland

Green Thumb Farms, Fryeburg

Grown Heeyah, Lyman

Hatchland Dairy, North Haverhill, NH

Lakins Gorges Cheese, Waldoboro

Maine Family Farms, Portland

Maine Grains, Skowhegan

Native Maine, Westbrook

Nezinscot Farm, Turner

Olivia's Garden, New Gloucester

Petrullo Farms, Buckfield

Pineland Farms, New Gloucester

Ready Seafood, Saco

Stonecipher Farm, Bowdoinham

SoPo Seafood, Portland

Timberwoods Farm, South Paris

Unicorn Oysters Farm, Damariscotta River