

Intro

1/2 Dozen Maine Oysters* 23

rhubarb mignonette foam, lemon *gf, df*

Cheese & Charcuterie* 29

procured local meats and cheeses, accoutrements *gf*

Farmer's Salad 14

farmed greens, sorrel, sunflower seeds, quinoa, preserved lemon-shallot vinaigrette *gf, vegan*

Wedge Salad 16

baby head lettuce, pancetta, radish, bleu cheese, seaweed ranch *gf*

Tempura Fiddleheads 21

radicchio, fish caramel, black garlic aioli, fennel

Moules Frites 23

maine mussels, white wine, dijon, fines herbs, hand-cut fries, garlic aioli

Sesame Spelt Bread 12

seaweed butter, sea salt

Supporting Details

Dressed Greens 5

preserved lemon-shallot vinaigrette *gf, vegan*

Heirloom Beans 9

ham hock, kombu, sumac, kohlrabi *gf*

Hand-Cut Fries 8

garlic aioli *veg*

+2 vinegar powder +4 truffle powder

Market Vegetables 11

from the farm today

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*

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

Body

Our Paella 41

rabbit, chorizo, crab, mussels, fennel, saffron, rice *gf*

Grilled Pork Chop 34

cheddar grits, oyster mushrooms, kale, red-eye gravy

“Chicken Fried” Sole 29

asparagus, nasturtium, rhubarb velouté, chamomile spaetzle

Certified Angus Bavette Steak* 37

potato, béarnaise aioli, spring onion, green garlic chimichurri *gf*

Pan-Seared Scallops 41

farro-rye risotto, ramps, morels, pecorino romano

Olive Oil Poached Halibut 35

spring garlic, hakurei turnip, carrot, peas, trout roe

Maine Lobster Bucatini 39

lobster tail, local pasta, asparagus, chicory, green garlic

Footnotes

Lobster +32

Scallop +9

Salmon +15

Tofu +9

Chicken Breast +10

Steak +26

Conclusion

Chocolate Gateau 15

hazelnut gelato, cocoa nib

Honey Orange Blossom Panna Cotta 11

streusel, chamomile, rhubarb, saba *gf*

Vanilla Brûlée Cake 13

lemon curd, blueberry

Cheese & Honey Plate* 21

local cheeses, rooftop honey, honeycomb, accoutrements *gf*

One Scoop Gelato or Sorbet 5

flavors of the moment

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

Maine Shellfish, Kennebunk

Native Maine, Westbrook

Night Moves Bakery, South Portland

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

Vertical Harvest, Westbrook

Vitamin Sea, Scarborough