

FOOD

TO SHARE

AGUACHILE CEVICHE

shrimp . leche de tigre . cucumber . jalapeno .
radish . red onion . cilantro . corn tortilla chips \$17

STEAK TARTARE

watercress . horseradish . pickled mustard seed .
egg yolk . focaccia crostini \$23

FOCACCIA & JAM

Gemini Bakery fresh focaccia . house made tomato
- garlic jam \$6

BRUSCHETTA

Backyard Farm tomatoes . garlic . shaved
parmesan . balsamic . basil \$11

HUMMUS

house made hummus . petite cucumber . tomato &
red onion salad . focaccia crostini \$11

BRUSSELS SPROUTS

harissa honey . tuxedo sesame . pancetta . green
onion curls \$14

SMOKED TROUT DIP

pickled mushroom . watercress . fresno chilis .
focaccia crostini \$15

SMOKED SALMON TOAST

creme fraiche . shaved watermelon radish . green
onions everything bagel spice \$15

OXTAIL TOAST

braised oxtail . house smoked ricotta . watercress .
shaved horseradish \$18

DUCK TACOS

achiote braised duck . green apple salsa verde .
pickled red onions . watermelon radish . corn
tortillas \$18

SOUP & SALAD

SEAFOOD CHOWDER

white fish . seared scallops . fingerling potatoes .
pancetta . seasonal herbs \$12

BUTTERNUT SQUASH COCONUT CURRY SOUP

roasted squash . carrots . shallots . sumac pepitas .
toasted pumpkin seed oil \$11

CAESAR

focaccia crostini . grana padano frico . boquerones
cured egg yolk . caesar aioli \$14

KALE & BRUSSELS

tuscan kale . shaved brussels . toasted cashews .
tuxedo sesame . miso vinaigrette . nori \$14



all served with bravas potatoes:

BEEF SLIDERS

all natural beef . crispy pork . house smoked
ricotta . tomato jam . caramelized onions . baby
greens . Gamut Goods buns \$21

LAMB SLIDERS

all natural lamb . tzatziki . watercress . pickled red
onion . Gamut Goods buns \$21

LOBSTER ROLL

Maine lobster . fresh greens . preserved lemon aioli
grilled brioche \$market

MAIN

SCALLOPS & RISOTTO

seared scallops . brown butter . celery root &
cauliflower puree . toasted pistachios . preserved
lemon . grana padano \$34
• vegetarian \$24

HALIBUT

cast iron seared filet . roasted fingerling potatoes .
cilantro pumpkin seed zhoug . blistered tri-colored
carrots . yogurt chevre . dukkah \$38

LAMB BOLOGNESE

ragu . house made pasta . grana padano . toasted
breadcrumbs . cured egg yolk \$32

CHEF'S CUT

garlic confit smashed fingerlings . charred
broccolini . umami sauce . fresh horseradish
\$market

Kids' Options:

Fresh Pasta (red sauce/butter) | Risotto | Beef Slider
All \$12

SWEET

CHOCOLATE POT DE CREME

hazelnut chocolate mousse . burnt cognac .
whipped chantilly cream . pistachio cookie \$12

BREAD PUDDING

brown butter . poached apples . bourbon maple
caramel . vanilla bean ice cream \$12

BLUEBERRY CRUMBLE

almond streusel . vanilla bean ice cream \$12



BEER

ON DRAFT:

ALLAGASH - WHITE

Belgian Wheat . Portland, ME \$8

MAINE BEER CO. - PEEPER

Pale ale . Freeport, ME \$9

BAXTER - STAYCATION LAND

Brilliant Lager . Lewiston, ME \$7

BISSEL BROTHERS - LUX

Rye Pale Ale . Portland, ME \$10

MAST LANDING

Rotating IPA . Westbrook, ME \$10

BATTERY STEELE - FLUME

IPA . Portland, ME \$10

ARTIFACT CIDER PROJECT

Feels Like Home . Florence, MA \$9

ORONO - TUBULAR

IPA . Orono, ME \$9

OXBOW - LUPPOLO

Pilsner . Newcastle, ME \$8

CANS:

BELLEFLOWER

Rotating . Portland, ME \$10

• 16oz can

APRES - SELTZER

Rotating . Portland, ME \$9

• 12oz can

ATHLETIC - NON ALCOHOLIC

Rotating . Stratford CT \$7

• 12az can



COCKTAILS \$15

MIDNIGHT

blackberry & thyme infused reposado tequila .
cointreau jalapeño simple . lime

PINEAPPLE EXPRESS

grilled pineapple infused mezcal . cayenne simple .
vanilla bean foam

FENNEL DESTINATION

mezcal . genepy . coconut . pineapple . lime .
fennel

STRAWBERRY FIELDS

strawberry & basil infused gin . domaine de canton
. lemon

UVA DOLCE

gin . sparkling lambrusco . sage . pine bitters .
lemon

MOUNTAIN HOUND

22 Vodka (ME) . Grapefruit juice . simple syrup .
aquafaba . lime . rosemary . salt rim

OLD FASHIONED ROOTS

rye or bourbon . coffee bitters . charred cinnamon .
orange . root beer simple

MDI TAI

Plantation & Ron Zacapa rums . dry curaçao .
orgeat . lime . island bitters . strawberry foam

CUCUMBER CAIPIRINHA

cachaca . cucumber . vanilla bean simple . lime

RED SANGRIA

red wine . seasonal berries and fruits \$14

GIN & TONICS \$15

BOTANIST

elderflower tonic . grove bitters . charred rosemary

EMPRESS 1908

pea flower gin . premium indian tonic . lemon

MOCKTAILS \$7

CUCUMBER

fresh cucumber juice . jalapeño simple . lemon

BLACKBERRY

fresh blackberry . lemon . lime . mint . simple

STRAWBERRY

strawberry . lemon . lime . agave