

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*

Heritage Squash Bisque 16
pecan, crème fraiche, olive oil *gf, veg*

Cheese & Charcuterie* 29
local meats and cheeses, accoutrements *gf*

Scallops* 25
apple butter, figs, chard, prosciutto *gf*

Rosemary Focaccia 13
garlic-herb olive oil *df*

Potato Croquettes 17
truffle dip, chives
add 5g pancaviar* +15

Littleneck Clams* 23
sweet potato, coconut milk, bok choy, winter radish, pumpkin seed *df*

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, spigarello, 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* 33

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

Tenderloin* 42

potato, carrot, béarnaise *gf*

Cider-Brined Half Chicken* 33

creamed spinach, brussels sprouts, farro

Moullard Duck* 37

frisee, cider gastrique, celeriac, croquette

Footnotes

Lobster +32

Scallop +9

Salmon +15

Tofu +9

Chicken Breast +10

Conclusion

Chocolate 11

chocolate layer cake, cocoa nib

Pumpkin Cheesecake 11

roasted hazelnut

Apple-Pear Crisp 11

cardamom, streusel, vanilla bean gelato *gf*

Cheese Plate 19

local cheeses, accoutrements *gf*

Gelato & Sorbet 4

rotating flavors

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