

# APPETIZERS

## RAW BAR

### OYSTERS

Moonstone	RI	3
Beau Soleil	PEI	3
Pemequid	ME	3
Flying Point	ME	3
Nautilus Island	ME	3
Littlenecks	ME	2
1/2 Lobster	ME	15
Thuna Sashimi		13
Marinated Mussels	ME	3

### CHARCUTERIE IN HOUSE

Saucisson Sec		4
Head Cheese		3
Pate Campagne		3
Rabbit Liver Mousse		4
House Lardo		3
Cured Lamb Sausage		5

### ARTISANAL HAMS

Iberico Serrano		9
Biellese Soppressata		8
Fiorucci Speck		7
Biellese Culatello		9
La Quercia Prosciutto Americano		8

### CHEESE • DOMESTIC

Bonne Bouche (Raw, Goat)	VT	5
Bayley Hazen Blue (Cow)	VT	5
Echo Ridge (Raw, Cow)	ME	6
Ascutney (Raw, Cow)	VT	6
Opus 42 (Raw, Cow)	ME	4
City of Ships (Raw, Cow)	ME	7
Tarantaise (Raw, Cow)	VT	6
Tomme D'Lay (Raw, Goat)	VT	7
Camembert (Sheep, Cow)	NY	5

### LOCAL ORGANIC GREEN SALAD / 7

Sugar Snap Peas/ Pickled Fennel/  
Roasted Tomato Dressing

### BUTTER LETTUCE SALAD / 9

Poached Peaches/ Smokey Rogue  
Blue Cheese/ Hazelnuts  
Charred Red Onion Vinaigrette

### ROASTED SUMMER SQUASH SOUP / 8

Herbed Maine Farm Yogurt

### CRABMEAT SALAD / 13

Pepper Cress/ Brioche/ House  
Smoked Bacon/ Mayonnaise

### SMOKED ATLANTIC MACKEREL PATE / 7

Treviso/ Sungolds/ Cucumbers/ Vinegash/ Baquette

### MUSTARD & ROSEMARY HERITAGE PORK SAUSAGE / 8

Marinated Tomatoes/ Soft Pretzel

# ENTREES

### VEGAN BUCKWHEAT UDON NOODLES / 18

Bok Choy/ Mushrooms/ Turnips/ Dashi

### CRISPY POTATO GNOCCHI / 19

Spruce & Mushroom Puree/ Pea  
Greens/ Parmesan/ Morels

### GIANNONE FARMS CHICKEN / 25

Breast & Thigh/ Foie Gras & Chicken Sausage/  
Spaetzle/ Foraged Mushrooms

### PAN ROASTED EAST COAST HALIBUT / 30

Hakurei Turnips/ Summer Pole Beans/ Candied  
Jalepeno Puree/ Oyster Lime Vinaigrette

### BLACK ANGUS HANGER STEAK / 26

Fingerling Potato Gratin/Fried Green  
Beans/ Mustard Beer Sauce

### ARCHER ANGUS FARMS SIRLOIN / 38

Grilled Local Broccoli/ Cheddar/ Potato &  
Horseradish Rosti/ Red Wine Sauce

### WHOLE GRILLED MAINE LOBSTER / 36

Local Corn Polenta/ Napa Cabbage/  
Spicy Butter/ Sea Beans

### PAN ROASTED ATLANTIC COD FILET / 28

Pickled Beets/ Gnocchi/ Garden Kale

### MAINE FARM RABBIT LOIN / 30

Rabbit Mortadella Stuffing/ Tomatoes/  
Olives/ Rigatoni/ Poached Garlic Sauce

# DESSERTS

**PEANUTS**/ Peanut Butter Cremeux/  
Bittersweet Sorbet/ Milk Chocolate Mousse

**\*PLUMS**/ Poached Plums/ Lemograss  
Granite/ Almond Milk Gelee

**\*PEACHES**/ Quinoa Cumble/ Lavendar Ice Cream

**CORN**/ Corn Cake/ Popcorn/  
Brown Sugar Honey Glaze

**CHERRIES**/ Tonka-White Chocoale Mousse/  
Cherry-Kirsch Compote/ Vanilla Cake

**WILD MAINE BLUEBERRIES**/ Cinamon Roll/  
Cream Cheese Frosting/ Cinnamon Ice Cream

\*Gluten Free

### CHEESE COURSE

A Daily Selection Of Artisinal Hand Crafted Cheeses  
Choice of 2 Cheeses/ 9  
Choice of 5 Cheese/ 18