

## APPETIZERS

**Cinnamon Toast Popcorn / 5 (gf)**

**Maple Roasted Trail Mix / 7 (gf)**

*Spiced pecans, roasted almonds,  
candied walnuts, dried cranberries*

**Citrus Salad / 10 (gf/v)**

*Little leaf greens, orange segments,  
pomegranate seeds, roasted almonds, radish,  
citrus vinaigrette*

**Shrimp Cocktail / 14 (gf)**

*Poached shrimp, lemon, cocktail sauce*

**Lobster Dip / 18**

*Lobster, artichokes, cipollini onions, cheese,  
house crackers, cured tomatoes*

**Cheese Plate / 17**

*Local artisan cheese, cured meats, nuts, fruit,  
mustard, house preserves, toasted bread*

**Confit Fingerling Poutine / 12 (gf)**

*Confit fingerlings, short rib, andouille,  
gravy, cheese curd*

**Calamari / 15**

*Pickled red onion, arugula, lemon,  
tomato confit*

**Chicken Wings / 14**

*Confit chicken wings,  
house-made buffalo sauce, pickles*

**Fried Chicken / 10**

*Boneless thigh, Labrie honey cornbread,  
Labrie Farm maple hot sauce*

**Potato Leek Soup / 8 (gf)**

*Crispy fingerlings*

## ENTREES

**Seared Cod / 28 (gf)**

*North Atlantic cod, seasonal vegetables,  
roasted red fingerling & leek hash,  
beurre blanc, crispy capers*

**Maple Bacon Salmon / 26 (gf/df)**

*Seared salmon, maple glaze, crispy bacon  
sweet potato puree, seasonal vegetables*

**Pork Tenderloin / 22 (gf)**

*Seared pork tenderloin, seasonal vegetables,  
maple butternut squash puree,  
raisin cipolini chutney, bacon brunoise*

**Duck Cassoulet / 27 (gf)**

*Duck confit, andouille, short rib,  
bacon, white beans, demi glace*

**Shrimp & Grits / 24 (gf)**

*Poached jumbo shrimp, Anson mills grits,  
bacon, Elle's XO sauce, mushroom conserva,  
seasonal vegetables*

**Seared Chicken Breast / 20 (gf)**

*Seared skin-on chicken breast, cured tomato,  
sweet potato succotash, chicken jus*

**Cider Glazed Short Rib / 28 (gf)**

*Cranberry & goat cheese risotto,  
seasonal vegetables, apple cider glaze*

**Harvest Quinoa / 18 (gf/v)**

*Braised quinoa, spaghetti squash,  
cured tomatoes, mushroom conserva,  
balsamic, seasonal vegetables*

## DESSERTS

**Beignets / 10**

**Lemon Sorbet** *berry coulis, mint / 7 (gf/df)*

**Chocolate Beignets / 12**

**Apple Fritter / 10**

**Maple Bread Pudding / 10**

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness  
Please inform of any allergies in your party (11.30.22)*

## FEATURED COCKTAILS

### Winter Mule / 14

*chai vodka, lime, snapdragon apple, ginger beer,  
cinnamon syrup, vanilla spritz*

### Cinnamon Brown Butter Manhattan / 17

*cinnamon bourbon, sweet vermouth, bitters,  
brown butter tincture*

### Peppermint Mocha / 15

*whiskey, coffee, peppermint bark liqueur,  
coffee liqueur*

### Kumquat 75 / 15

*kumquat gin, lemon, honey syrup, ginger liqueur,  
prosecco*

### Pom-Mary Margarita / 14

*rosemary blanco tequila, reposado mezcal,  
pomegranate, lime, cinnamon syrup, bitters*

## BEER

### DRAFT

#### Stella Artois Pilsner 7

Fore River 'Timberhitch' Irish Red Ale 10

Maine Beer Company 'Lunch' IPA 12

Sam Adam's 'Winter Lager' Spiced Bock 9

### CANS & BOTTLES

Michelob Ultra 6

Modelo Especial Lager 6

Aernonaut A Year With Dr. Nandu IPA 9

Guinness Stout 7

Loaded Question 88 Keys Pale Ale 9

North Country Honey Badger Cider 7

Truly Wild Berry Seltzer 6

Deciduous Flash Sour 9

Sam Adam's Just the Haze IPA 7 (N/A)

Athletic Brewing Golden Ale 7 (N/A)

## TEETOTALER SELECTIONS

### Kumquat Mule / 11

*n/a seedlip garden, kumquat syrup, ginger beer*

### CosNO Spritz / 12

*n/a seedlip grove, lime, blood orange soda,  
orange juice*

### Pomegranate Highball / 12

*n/a seedlip spice, pomegranate, orange, soda*

## WINE

*\*ask about our house sangrias\**

### BUBBLES

Prosecco Caposaldo ITL 12/41

Champagne Nicolas Feuillatte 187mL FR 18

Sparkling Rose Hillinger 187mL AT 13

### ROSE

Grenache AIX Provence, FR 11/39

### WHITE

Pinot Grigio iLauri Tavo ITL 11/39

Chardonnay Sister's Forever CA 13/47

Chardonnay Sonoma Cutrer CA 17/63

Sauvignon Blanc Three Brooms NZ 11/38

Sancerre La Forcine FR 14/50

Riesling Trimbach FR 15/55

Blanc de Noir Blindfold Sonoma, CA 14/51

### RED

Pinot Noir Meiomi CA 14/52

Pinot Noir King Estate 'Inscription' OR 17/63

Cabernet Elle's CA 12/43

Cabernet J Lohr 'Hilltop' Paso Robles 14/50

Cabernet Stag's Leap 'Artemis'

*Napa, CA 29/108*

Malbec Vista Flores Catena ARG 14/51

Super Tuscan iL Fauno Di Arcanum ITL15/55

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