

APPETIZERS

Crispy Brussel Sprouts / 11 (gf/v)

*Sweet potato vinaigrette, goat cheese,
dried cranberries, pepitas*

Maple Roasted Trail Mix / 7 (gf)

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

Lobster Dip / 18

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

Shrimp Cocktail / 14 (gf)

Poached shrimp, lemon, cocktail sauce,

Citrus Salad / 10 (gf/v)

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

Butternut Squash Bisque / 7 (gf/v)

Truffle Parmesan Chips / 7 (gf)

*House potato chips, white truffle,
parmesan cheese, chive*

Cheese Plate & Charcuterie / 17

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

Confit Fingerling Poutine/12 (gf)

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

Calamari / 15 (gf)

*Fried calamari, pickled red onion, arugula,
lemon, tomato confit*

Fried Chicken / 10 (gf)

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

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*

Beef Tenderloin / 36 (gf)

*Seared beef tenderloin, potato puree,
seasonal vegetables, demi-glace*

Pork Tenderloin / 22 (gf)

*Seared pork tenderloin, seasonal vegetables,
maple butternut squash puree*

Pesto Fettucini / 18 (gf)

*Fresh fettucini, basil pumpkin seed pesto,
cured tomatoes, seasonal vegetables, balsamic*

Shrimp & Grits / 24 (gf)

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

Grilled Swordfish / 26 (gf)

*Citrus grilled swordfish, potato puree,
seasonal vegetables, gremolata*

Cider Glazed Short Rib / 28 (gf)

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

DESSERTS

Maple Bread Pudding / 10

Chocolate Torte raspberry jelly / 10 (gf/v)

Raspberry Sorbet / 7 (gf/v)

Crème Brûlée whipped cream, pecans / 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 (2.3.23)*

FEATURED COCKTAILS

Crisp Chai Cosmo / 15

chai tea bully boy vodka, lime, honey crisp apple, cinnamon syrup, pomegranate, vanilla spritz

Privateer Old Fashioned / 13

mount gay eclipse rum, goslings black seal rum, local maple syrup, angostura bitters

Dark Rye Sazerac / 17

basil hayden dark rye, st. george absinthe, simple syrup, peychaud's bitters

Strawberry Kumquat Vesper / 15

kumquat aviation gin, strawberry & lemongrass grey goose vodka, cocchi americano aperitif, domain canton liqueur

Pomegranate Paloma / 13

mi campo blanco tequila, lime, pomegranate, cranberry, st. germain, orange bitters, soda water

BEER

DRAFT

Stella Artois Pilsner 7

Mast Landing 'Champ' Lager 9

Maine Beer Company 'Lunch' IPA 12

Sam Adam's 'Cold Snap' White Ale 9

CANS & BOTTLES

Michelob Ultra 6

Modelo Especial Lager 6

Aeronaut 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

Apple Highball / 12

n/a seedlip garden, honey crisp apple, lemon, maple syrup, soda water

Grove Mule / 12

n/a seedlip grove, lemon, honey, ginger beer

Spiced Punch / 12

n/a seedlip spice, pomegranate, orange, cranberry

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 Miraval 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 Satellite NZ 13/48

Sancerre La Forcine FR 14/50

Riesling Trimbach FR 15/55

Blanc de Noir Blindfold Sonoma, CA 14/51

RED

Pinot Noir Meiom 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 Orin Swift 'Palermo' Napa, CA 31/120

Malbec Vista Flores Catena ARG 14/51

Super Tuscan iL Fauno Di Arcanum ITL15/55