



Small Plates

Soup du jour - \$9

Herbed fries with dipping sauces - \$8

High Hopes Farm greens topped with dried Maine blueberries, crumbled goat cheese and a lemon vinaigrette - \$12

Local farm heirloom tomato with burrata topped with extra virgin olive oil, balsamic, Maine Sea Salt, cracked black pepper and fresh basil - \$12

Roasted farm eggplant with farm tomatoes, cucumbers, green, garden green onions, oregano, mint, parsley, lemon zest and feta served with wedges of house made flatbread - \$12

Jumbo prawn cocktail - \$12

Bacon wrapped almond and goat cheese stuffed date served on house made apple butter and greens - \$12

Three crab cakes served with roasted red pepper aioli - \$12

½ dozen raw Oysters - \$20

Entrees

Cheeseburger with bacon, lettuce, grilled onions and mushrooms and cheddar cheese with a side salad - \$20

House made pasta tossed with seasonal vegetables, bacon and sautéed in a sherry cream sauce - \$28

Seared duck breast with a citrus gastrique atop toasted brioche and foie gras butter, a side salad with orange segments tossed in a blood orange vinaigrette - \$32

Grilled molasses, lime marinated skirt steak with High Hopes Farm roasted potatoes and onion with seasonal vegetables- \$36

Halibut topped with mango served with coconut rice and seasonal vegetables - \$36

Dessert \$9

Ice cream

Lemon blueberry layer cake

Chocolate layer cake with chocolate mousse frosting

Carrot layer cake with a cream cheese frosting

Subject to change