



Small Plates

Soup du Jour - \$9

Herbed fries with dipping sauces - \$8

Local farm greens topped with dried Maine blueberries, crumbled goat cheese and a lemon vinaigrette - \$12

Roasted beet salad served on greens with feta and an orange curry vinaigrette - \$12

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

Broad Arrow Farm Pork Belly, roasted, deep fried, then tossed in a sweet chili sauce served on greens, apple butter topped with apple shreds - \$12

½ dozen raw Oysters - \$18 ½ dozen fried Oysters - \$20

½ dozen Oysters Rockefeller - \$23

Special Small Plate

Lobster Pâte à Choux Fritter served on a mango, nectarine sauce with a daikon, potato puree drizzle - \$15

Entrees

Cheeseburger with bacon, lettuce, grilled onions and mushrooms and cheddar cheese with a side salad - \$18

Grilled Gulf of Maine salmon chimichurri sauce, rice, seasonal vegetables - \$28

House made pasta with butter glazed thyme herbed carrots and snow peas topped with a citrus wine sauce - \$20

Seared Petite Filet Mignon served with roasted potatoes, bordelaise sauce and seasonal vegetables - \$32

Dessert

Lemon Blueberry Layer Cake - \$9

Vanilla cake topped with mixed berries and whipped cream - \$9

Flourless chocolate cake topped with raspberry sauce and fresh berries - \$9

Subject to change