

**SAMPLE MENU – WEDNESDAYS**

***Vichyssoise Shot***

Cold sweet potato and leek soup topped with bacon jam  
\$4

***Seasoned Fries*** - House Made Sauces  
\$8

Wine pairing suggestion: Bodegas Borsao Tres Picos, Garnacha, SP 3oz \$7.50

***Lemon Blueberry Salad*** - High Hopes Farm Greens with dried blueberries,  
crumbled goat cheese, lemon vinaigrette  
\$13

Wine pairing suggestion: Invivo, Sauvignon Blanc, NZ 3oz \$6.50

***House made Focaccia*** - Focaccia baked in a small cast iron skillet,  
sliced and served with two Mediterranean inspired dips  
\$18

Wine pairing suggestion: Bodegas Borsao Tres Picos, Garnacha, SP 3oz \$7.50

***Six Raw Pemaquid Oysters*** – served with cocktail sauce and lemon wedge  
\$20

Wine pairing suggestion: Chateau La Freynelle, White Bordeaux, FR 3oz \$5.50

***Barbeque Burger Slider*** - A four-ounce burger served with house made  
BBQ sauce, red onion, cheddar, tomato, lettuce  
\$12

Wine pairing suggestion: Hahn, Cabernet Sauvignon, CA 3oz \$5.50

***Fried Oyster Po Boy Slider*** - Fried oysters with remoulade and slaw  
\$12

Wine pairing suggestion: Chateau La Freynelle, White Bordeaux, FR 3oz \$5.50

***High Hopes Farm Lamb Kaftas*** - Three ground lamb, garden herb and garlic  
kaftas with lemon, dill, mint and garlic yogurt  
\$18

Wine pairing suggestion: Schug, Pinot Noir, CA 3oz \$8.00

***Crab cakes*** – Three petit crab cakes served with chipotle aioli  
\$20

Wine pairing suggestion: Sokol Blosser, Evolution No. 9, OR 3oz \$5.00

***Bacon wrapped petit filet mignon*** - Two three-ounce seared, sous vide bacon wrapped petit filet mignon, atop a  
pea puree and with horseradish crema  
\$22

Wine pairing suggestion: Earthquake, Zinfandel, CA 3oz \$5.50

*Lemon Posset* - Classic English lemon cream dessert with passionfruit glaze \$10

**MENU SUBJECT TO CHANGE**