

# SMALL PLATES

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## LOCAL ARTISAN CHEESES

ROASTED CASHEWS, AGED BALSAMIC, CARMELIZED ONION, HOT-PEPPER JELLY AND RUSTIC BREAD CRISPS 9

## ROSEMARY SWEET POTATO

### Frites

AGED REGGIANO, GARLIC AND RAYE'S STONE GROUND MUSTARD AIOLI 6

## ROASTED RED PEPPER HUMMUS

PITA CHIPS AND CRISP CELERY 7

## HEIRLOOM TOMATO BRUSCHETTA

MARINATED LOCAL TOMATO-BASIL RELISH ON OLIVE CROSTINI 7

## GUAVA BBQ PULLED SHORT RIB

SPICY CORN CAKE AND MANGO HORSERADISH 9

## CHILLED SHRIMP MARTINI

ZESTY COCKTAIL SAUCE AND MANGO HORSERADISH 10

## SEA SCALLOP "BLT"

NATIVE SCALLOPS, MAPLE-PEPPER BACON AND ROMA TOMATO IN BIBB LETTUCE CUPS 9

# STARTERS

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## THREE ONION SOUP

SHERRY LACED, TOPPED WITH IMPORTED SWISS AND PARMESAN 6

## TOMATO REGGIANO SOUP

MARJORAM CRISP AND AGED PECORINO 6

## NEW ENGLAND CLAM CHOWDER

COMMON CRACKERS AND FRESH THYME 7

## MAINE LUMP CRAB CAKE

ROASTED CORN-CILANTRO SALSA, CHIPOLTE MAYO AND CHILI OIL 9

## OLD PORT FRIED CLAMS

SMOKED PEPPER AIOLI, OLD BAY TARTAR AND CITRUS MAYO DIPPING SAUCES 16

## COASTAL MAINE SLIDERS

CRISPY SOFT SHELL CLAMS AND LEMON TARTAR, GOLDEN FRIED MAINE SHRIMP "PO BOY" CITRUS MAYO AND SEA SALTED CHIPS 14

## BANG'S ISLAND MUSSELS

BRAISED LEEKS, STONE GROUND MUSTARD AND LOCAL ALE 10

## BITE SIZE ANGUS BURGERS

ASIAGO ROLLS, ONION MARMALADE, GARLIC PICKLES AND KETTLE CRISPS 8

## WARM CRAB AND ARTICHOKE DIP

OLIVE SAGE CROSTINI 9

## MAINE SHRIMP AND BASIL FLAT

### BREAD

MARINATED TOMATOES, STEWED LEEKS, FRESH MOZZERALLA, BASIL PESTO AND YOUNG ARUGULA 9

## SPICY THAI CHICKEN WINGS AND GREEN PAPAYA SLAW

SWEET PONZU AND PEANUT DIPPING SAUCES 8

# SALADS

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## **SIGNATURE HOUSE**

BABY GREENS, CRUMBLLED BLUE CHEESE, DRIED MAINE BLUEBERRIES, GRAPE TOMATOES WITH WHITE BALSAMIC VINAIGRETTE 6

## **GORGONZOLA AND WOOD GRILLED STEAK**

BABY GREENS, IMPORTED OLIVES, GORGONZOLA CHEESE, HERB-ROASTED TOMATOES, PORTOBELLO MUSHROOMS, GARLIC GREEN BEANS, AND ONION CRISPS WITH ROASTED SHALLOT VINAIGRETTE 16

## **CITRUS HONEY ROASTED BEET AND ARUGULA**

SMILING HILL FARM ROSEMARY'S WALTZ, BABY ARUGULA BLOOD ORANGE SHERRY VINAIGRETTE 8

## **BABY ICEBERG AND SMOKED BACON**

HEIRLOOM TOMATO, GRILLED ONION, BLACK OLIVES, AND LOCAL FARM HOUSE CHEDDAR WITH PINK-PEPPERCORN RANCH 8

## **MAINE LOBSTER AND MANGO**

MARINATED ASPARAGUS, GRILLED SWEET ONION, RIPE AVOCADO, TENDER PEA SHOOTS WITH LEMON VINAIGRETTE 14

## **CLASSIC CAESAR**

CRISP ROMAINE, PARMESAN, WHITE ANCHOVIES, AND HOUSEMADE CROUTONS WITH TANGY CAESAR DRESSING 8

ADD FIRE GRILLED CHICKEN 4

ADD FIRE GRILLED SHRIMP OR SALMON 6

# SANDWICHES

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## **CUBANO PRESS**

PULLED PORK LOIN, SMOKED HAM, AGED CHEDDAR AND YELLOW MUSTARD 10

## **TUSCAN CHICKEN CLUB**

HERB MARINATED CHICKEN BREAST, AGED PROSCIUTTO, FIRE-ROASTED PEPPER SALAD, PROVOLONE CHEESE AND BASIL AIOLI 10

## **CLASSIC MAINE LOBSTER ROLL**

CREAMY LOBSTER AND CRISP LETTUCE ON A GRILLED TORPEDO ROLL, KETTLE-COOKED CHIPS AND COLESLAW 14

## **WOOD GRILLED ANGUS BURGER**

FIRE GRILLED HALF-POUND ANGUS BURGER WITH YOUR CHOICE OF CHEDDAR, SWISS OR BLEU CHEESE 10

## **CORNED BEEF AND SWISS MELT**

THOUSAND ISLAND DRESSING AND SAUERKRAUT ON MARBLE RYE 10

## **WOOD GRILLED VEGETABLE**

### **PANINI**

PORTABELLA, ZUCCHINI, BELL PEPPERS, RED ONION, BUFFALO MOZZARELLA WITH BALSAMIC DRESSED GREENS 9

## **AMBER ALE BATTERED FISH SANDWICH**

AGED CHEDDAR AND TRADITIONAL TARTAR SAUCE ON A BULKIE ROLL 12