

DINNER MENU

starters

- LOBSTER TOSTADA*** 21
cabbage, avocado mousse, aioli*, brown butter
- GRILLED OCTOPUS** 20
chickpeas, red peppers, chimichurri
- SHORT RIB POUTINE** 16
house cut fries, local cheese curds, gravy, chives
- SALT COD FRITTERS** 11
gf beer, potato, dill pickle tartar sauce
- CRISPY TAQUITOS** 9
potato & cheese, crema, piquillo pepper sauce

salads

- CITRUS & BURRATA^** 17
orange supremes, arugula, pistachios
- BEET & AVOCADO SALAD** 16
aleppo goat cheese, spiced pepitas, balsamic
- CLASSIC CAESAR** 15
white anchovies, spicy croutons, pecorino
add extra anchovies +2
- MIXED GREENS** 14
cranberries, blue cheese^, onion vinaigrette
- SHAVED FENNEL** 14
grapefruit, pecorino, mint, apple cider

mains

- SEARED BRANZINO*** 36
deboned, french lentils, spinach, fried shallots
- ME FAMILY FARM'S PORK CHOP*** 35
creamy polenta, broccolini, garlic dijon butter
- SEARED GULF OF MAINE SOLE*** 32
roasted vegetables, lemon caper butter
- GNOCCHI & LOCAL PORK SAUSAGE** 30
tomato, sage brown butter, breadcrumbs, ricotta
- TAGLIATELLE BOLOGNESE** 28
house pasta, stout, fennel, pecorino
- EGGPLANT LASAGNA** 23
house pasta, marinara, tarragon, ricotta

sides

- WARM MARINATED OLIVES** 7
rosemary, orange, garlic, chile flakes
- HOUSE CUT FRIES** 7
guajillo aioli*
- HOUSE FOCACCIA & BUTTER** 8
four slices, oregano, sea salt
(one slice available +2)

1/30/2026

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of food borne illness.

^Raw milk cheese may increase your risk of illness.