

FRIDAY & SATURDAY BRUNCH

lunch

TAGLIATELLE BOLOGNESE 30
house pasta, fennel, stout, pecorino

BLACKENED SHRIMP* CAESAR 25
romaine, spicy croutons, pecorino

LOBSTER TOSTADA* 22
cabbage, avocado mousse, aioli*, brown butter

LOCAL CHICKEN TINGA FLAUTAS 16
Sumner Valley Farm, salsa verde, crema

BEET & AVOCADO SALAD 16
aleppo goat cheese, spiced pepitas, balsamic

SALT COD FRITTERS 12
gf flour, beer, dill pickle tartar

beverages

MIMOSA 13
Prosecco, Natalie's orange juice

SPARKLING LEMONADE 5.5
Fresh Lemon, Simple, Soda Water

ARNOLD PALMER 5
iced tea, fresh lemon, simple

NATALIE'S ORANGE JUICE 5

LOCAL TANDEM COFFEE 4.5
milk, cream or dairy free creamer

HARNEY & SONS TEA 4
green earl grey supreme
hibiscus mango chamomile
dragon pearl jasmine decaf ceylon

breakfast

CRAB CAKE BENEDICT* 36
gf panko, fries, mixed greens

TODAY'S HASH 22
meat, vegetables, arugula, two fried eggs*

ISA SCRAMBLE* 20
potato rösti, guacamole, pico de gallo

BAKED EGGS* 19
marinara, eggplant, pecorino, grilled bread

FRENCH TOAST & BACON 17
ME maple syrup, orange whipped butter,
Norimoto Bakery's shokupan

SAVORY CREPE 16
mushrooms, gruyere, mixed greens

sides

POTATO RÖSTI 7
pecorino, goat cheese

HOUSE FOCACCIA & BUTTER 8
four slices, oregano, sea salt
(one slice available +2)

MAINE FAMILY FARM'S BACON 6

TWO EGGS* 6
poached or scrambled

HOUSE CUT FRIES 7
guajillo aioli*

03/27/2026

*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.