

# DINNER MENU

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## starters

- LOBSTER TOSTADA\*** 22  
cabbage, avocado mousse, aioli\*, brown butter
- GRILLED OCTOPUS** 21  
chickpeas, red peppers, chimichurri
- BURRATA^ & PISTACHIO PESTO** 18  
rhubarb mostarda, house focaccia
- LOCAL CHICKEN TINGA FLAUTAS** 16  
Sumner Valley Farm chicken, salsa verde, crema
- MEATBALLS & MARINARA** 12  
beef & pork, pecorino, focaccia  
add meatball +5
- SALT COD FRITTERS** 12  
gf beer, potato, dill pickle tartar sauce

## salads

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

## mains

- SEARED HALIBUT\*** 46  
asparagus, local mushrooms, rhubarb mostarda
- GRILLED BASEBALL STEAK\*** 46  
house fries, greens, peppercorn sauce, garlic oil
- MAINE FAM FARM PORK CHOP\*** 36  
french green lentils, garlic dijon butter
- SEARED GULF OF MAINE SOLE\*** 33  
green beans, carrots, lemon caper butter
- TAGLIATELLE BOLOGNESE** 30  
house pasta, stout, fennel, pecorino
- MAINE MUSSELS\*** 26  
house pasta, white wine, tomatoes, chile flakes
- EGGPLANT LASAGNA** 25  
house pasta, marinara, tarragon, ricotta

## sides

- ESQUITES** 10  
corn off the cob, aioli\*, pecorino, paprika
- HOUSE FOCACCIA** 8  
four slices, oregano, daily butter  
(one slice available +2)
- WARM MARINATED OLIVES** 7  
rosemary, orange, garlic, chile flakes
- HOUSE CUT FRIES** 7  
guajillo aioli\*

6/4/2026

\*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.