

FRIDAY & SATURDAY BRUNCH

starters & salads

- LOBSTER TOSTADA*** 22
cabbage, avocado, aioli*, brown butter
- GRILLED OCTOPUS** 21
chickpeas, red peppers, chimichurri
- BURRATA^ & PISTACHIO PESTO** 18
rhubarb mostarda, house focaccia
- BEET & AVOCADO SALAD** 16
aleppo goat cheese, pepitas, balsamic
- SALT COD FRITTERS** 12
gf flour, gf beer, dill pickle tartar
- POTATO RÖSTI** 7
pecorino, goat cheese

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

breakfast & lunch

- TAGLIATELLE BOLOGNESE** 30
house pasta, fennel, stout, pecorino
- BLACKENED SHRIMP* CAESAR** 25
romaine, spicy croutons, pecorino
- EGGPLANT LASAGNA** 25
house pasta, marinara, tarragon, ricotta
- BLT** 18
local bacon, house focaccia, avocado
- ISA SCRAMBLE*** 20
potato rösti, guacamole, pico de gallo
- FRENCH TOAST & FRUIT** 17
ME maple syrup, orange whipped butter,
Norimoto Bakery's shokupan
- SAVORY CREPE** 16
mushrooms, gruyere, mixed greens

sides

- HOUSE FOCACCIA & BUTTER** 8
four slices, oregano, sea salt
(one slice available +2)
- LOCAL BACON** 6
Maine Family Farm's
- HOUSE CUT FRIES** 7
guajillo aioli*

06/19/2026

*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.