

DINNER MENU

starters

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

GRILLED OCTOPUS 21
chickpeas, red peppers, chimichurri

BURRATA^ & PISTACHIO PESTO 18
rhubarb mostarda, house focaccia

MEATBALLS & MARINARA 17
house ground beef & pork, pecorino, focaccia

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

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

MARINATED BISTRO STEAK* 46
house fries, greens, peppercorn sauce, garlic oil

SEARED GULF OF MAINE SOLE* 37
green beans, local carrots, lemon caper butter

MAINE FAM FARM PORK CHOP* 36
green lentils, spinach, garlic dijon butter

SEARED BRANZINO* 36
deboned, summer vegetables, pernod beurre blanc

AJILLO SHRIMP* 32
house pasta, garlic, guajillos, white wine, lemon

TAGLIATELLE BOLOGNESE 30
house pasta, stout, fennel, pecorino

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*

7/16/2026

*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.