

# DINNER MENU

---

---

## starters

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

**GRILLED OCTOPUS** 21  
chickpeas, red peppers, chimichurri

**FRENCH ONION SOUP** 16  
bone broth, local onions, wine, bread, cheddar

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

**SALT COD FRITTERS** 12  
gf beer, potato, dill pickle tartar sauce

**HOUSEMADE TACO\*** MKT  
corn tortilla, cabbage, salsa

## 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  
cranberries, blue cheese^, onion vinaigrette

## mains

**SEARED HALIBUT\*** 46  
lobster vermouth broth, local carrots, potatoes

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

**PANKO CRUSTED GREY SOLE\*** 37  
squash, green beans, dill dijon mayo, capers

**MAINE FAMILY FARM'S PORK CHOP\*** 36  
sweet potato mash, green beans, garlic dijon butter

**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

**GRILLED DELICATA SQUASH** 14  
nut salsa macha, yogurt, picked red onions

**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\*

9/9/2026

\*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.