DINNER MENU

starters

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

GRILLED OCTOPUS 21
chickpeas, red peppers, chimichurri

GARLIC BUTTER SHRIMP* 18
white wine, grilled focaccia

FRENCH ONION SOUP 16
bone broth, local onions, sherry, cheese bread

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

BRAISED SHORT RIB TACO* 10
cheese crusted corn tortilla, avocado 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 13
radishes, pecorino, onion vinaigrette

mains

MAINE FAMILY FARM'S LAMB SHANK 48
red wine braised, mashed potatoes, rosemary

PANKO CRUSTED GREY SOLE* 36
potatoes, local carrots, dill dijon mayo, capers

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

BRAISED SHORT RIB RAGU 34
house pappardelle, red wine, shaved brussels

SWORDFISH* AL PASTOR 34
mashed potatoes, pineapple, apple pico de gallo

TAGLIATELLE BOLOGNESE 30
house pasta, stout, fennel, pecorino

EGGPLANT LASAGNA 25
house pasta, marinara, tarragon, ricotta

sides

CANDIED CARROTS 11
orange bourbon marmalade

HOUSE FOCACCIA 8
four slices, oregano, daily butter
(one slice available +2)

HOUSE CUT FRIES 8
guajillo aioli*

WARM MARINATED OLIVES 7
rosemary, orange, garlic, chile flakes

11/5/2026
*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.