



## DINNER MENU

### Soup

Asparagus and fennel with toasted almond garnish  
9

### Appetizers

Crispy polenta with sautéed local kale and Jolly's Farm Oyster mushrooms, finished with a balsamic reduction and Parmigiano-Reggiano  
13

Lobster tostada over yellow eye bean refries and a house made corn tortilla, with pico de gallo, cheddar cheese and Red Sky smoked pepper hot sauce  
15

Chicken liver pate made with Applejack, lemon zest and nutmeg, served with sweet red onion jam and toast rounds  
10

Quail fried in duck fat and finished with a cranberry apricot glaze, with bacon potato salad  
11

Acadia Mussels steamed in white wine and Dijon, with fresh fennel, garlic and shallot  
13

Salmon smoked over apple wood, with goat, cream cheese and lemon spread, red onion, capers and house made sesame wheat crackers  
10

### Salads

Beech Hill Farm lettuce and radishes in a ginger sesame vinaigrette  
9

Caesar with Betsey's Romaine lettuce, our roasted garlic dressing, croutons, shaved parmesan and anchovies  
11

Sailor's salad of organic greens with apple, aged cheddar and pistachios, with a whole grain mustard vinaigrette  
11

### Red Sky Burger

A custom blend of all natural, Maine raised beef, sharp Vermont Cheddar, Salt Meadow Farm bun. Served with house roasted red pepper 'ketchup,' spicy mayonnaise, pickled shallot and duck fat frites  
18

### Main Courses

Fresh sole sautéed in brown butter with lemon, white wine and capers  
28

Lobster and risotto - the meat of a whole lobster sautéed with sherry, mushrooms and asparagus, served over a mushroom risotto  
34

Crabcakes of fresh Peekytoe crab, pan browned, served with roasted garlic and caper aioli  
32

Prime NY Strip sirloin grilled with a coffee rub and blue cheese butter, over red wine caramelized onions, with shoestring frites  
38

Breast of duck, pan roasted, with a port demi-glace and a rhubarb raspberry compote  
28

Organic roasted half chicken, with roasted potatoes and cranberry sauce  
24

House-made pasta with organic zucchini, summer squash, artichoke hearts and cherry tomatoes, in a basil and almond pesto  
26

### Cheese course

A selection of cheeses served with our house-made sesame wheat crackers (small plate/large plate)  
11/18