

**Open Thursday -Saturday**

Seating for dinner 5:30- 8:30

207-244-0476 for reservations

*No cell phones please*



### Soup

Vegetarian chili with black bean, tomato, Chili Colorado and cheddar crisp garnish 9

### Appetizers

Crispy polenta with sautéed organic kale, Shiitake and Crimini mushrooms, finished with a balsamic reduction and parmigiano reggiano 13

Smoked duck tacos with house made corn tortilla, a lime ginger cabbage slaw, house smoked chili hot sauce and a yoghurt crema 12

Quail fried in duck fat and finished with a tamari, sesame molasses glaze, in a potato nest 11

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

Acadia Mussels steamed in white wine and Dijon, with fresh fennel, garlic and shallot 12

### Salads

Roasted organic beets over mixed greens with goat cheese, pistachios and a lemon vinaigrette 11

Wedge salad with blue cheese crumbles, bacon and a balsamic vinaigrette 10

House green salad with Spanish extra virgin olive oil and Fiore aged balsamic vinegar 8

### Main Courses

Lobster and risotto - the meat of a whole lobster sautéed with sherry, mushrooms and asparagus, served over a mushroom risotto 33

Seared scallops served over house made pasta 'Cacio e Pepe', with sautéed asparagus 29

Cod cakes of fresh New England cod, pan browned and served with a caper aioli 24

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

NY Strip sirloin grilled with a coffee rub and blue cheese butter, with shoestring frites, over red wine caramelized onions 30

Breast of duck, lightly smoked and then pan roasted, with a port demi glace and balsamic infused cherries 28

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

Baby back ribs slowly braised, finished on the grill with a maple glaze 26

Vegetable pot pie with roasted Beech Hill farm root vegetables, a white wine and rosemary gravy, and a buttermilk crust 22

Cheese course A selection of 3 cheeses served with our house made sesame wheat crackers  
*small plate/large plate*