

Open Thursday -Saturday
Seating for dinner 5:30- 8:30
207-244-0476 for reservations

No cell phones please



Soup

Organic carrot with orange and ginger, crème fraiche garnish 9

Appetizers

Crispy polenta with sautéed organic greens, Shiitake and Crimini mushrooms, finished with a balsamic reduction and parmigiano reggiano 12

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

Lobster cocktail with a fresh horseradish cocktail sauce, greens with a Pernod vinaigrette 14

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

Hearts of palm and artichoke with celery, fresh fennel, lemon and mint, finished with local goat cheese and toasted pine nuts 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

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 32

Breast of duck, pan roasted, with a port demi- glaze 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

House made pasta with Bok Choy, snow peas, carrot, red pepper, garlic and shallot, in a pistachio oil, Mirin and tamari sauce with pistachio garnish 25

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