Open 6 nights. Closed Tuesdays Bar opens at 5:00 Seating for dinner 5:30- 9:00 207-244-0476 for reservations

No cell phones please



<u>Soup</u>

AppetizersCrispy polenta with sautéed greens, shiitake and crimini mushrooms finished with a balsamic reduction and parmigiano reggiano14Smoked duck tacos with house made corn and flour tortilla, red cabbage slaw, house smoked chile hot sauce and a yoghurt crema12Carpaccio of beef -Italian olive oil, lemon, capers, celery leaf, salt and pepper9Lobster cocktail with a fresh horseradish cocktail sauce, greens with a Pernod vinaigrette14Salmon smoked over apple wood, with goat and cream cheese caper spread, red onion and house made sesame wheat crackers10PEI Mussels steamed in white wine and Dijon, with fresh fennel, garlic and shallot12Saldods9Sailor's salad of local lettuce with a sweet ginger vinaigrette9Sailor's salad of organic lettuce with organic apple, aged cheddar and pistachios With a whole grain mustard vinaigrette10Apple smoked duck breast with sun dried tomatoes and cherries, parmigiano reggiano, Beech Hill lettuce, and a blood orange vinaigrette33Fresh sole sautéed in brown butter with lemon, white wine and capers27Crabcakes of fresh Peekytoe crab, pan browned, served with a roasted garlic and caper aioli 3230Bavette steak grilled with a mustard crust and served with a blue cheese butter, over red wine caramelized onions27Pair oasted breast of duck with a port demi glace and a pear and blackberry sauce27Baby back ribs slowly braised, finished on the grill with a maple glaze26Organic roasted half chicken, with roasted potatoes and cranberry sauce24House made tagliatelle with sautéed tomato, zucchini and local summer squa	Organic red onion with red wine and rosemary, cheese toast garnish 9	JRANI
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