

September 30 (actual menu may vary)

Seating 5:30- 9:00

207-244-0476 for reservations

Open Wednesday- Monday

Closed Tuesdays



Soup

Wild mushroom with crispy shallot garnish 9

Appetizers

Crispy polenta with sautéed local chard, North Spore Pearl Oyster mushrooms, finished with a balsamic reduction and Parmigiano Reggiano 14

Smoked lamb taco with house-made corn and flour tortilla, red cabbage slaw and a yoghurt crema 10

Pan fried oysters served with aioli and house-made smoked and pickled pepper hot sauce 12

Salmon smoked over apple wood, served with goat and cream cheese caper spread, red onion and house-made sesame wheat crackers 9

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

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

Salads

Organic mixed greens, Great Hill blue cheese, dried cranberries, aged balsamic vinaigrette 10

Roasted local beets, Garden Side Dairy feta and a lemon dressing, over greens 10

Apple smoked duck breast with sun dried cherries and tomatoes, Parmigiano Reggiano, organic lettuce, and a blood orange vinaigrette 12

Main Courses

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

Crab cakes of fresh Peekytoe crab, pan browned, served with a roasted garlic and caper aioli 32

Seared scallops with a chili molasses glaze, black beans and rice and red cabbage slaw 29

Fresh sole sautéed and served with a triple citrus beurre blanc 26

Grass-fed, New England Ribeye, grilled with a coffee rub, blue cheese and cherry tomatoes, over red wine caramelized onions 39

Pan roasted breast of duck with a port demi glace and a cranberry mango chutney 27

Baby back ribs slowly braised, finished on the grill with a maple glaze 25

Organic roasted half chicken, with roasted potatoes and cranberry sauce 23

House-made tagliatelle pasta with North Spore White Beech and King Trumpet mushrooms, Patty Pan squash, local sungolds and kale, in a light white wine and basil cream, finished with Sunset Acres Farm goat feta 26

Cheese course

A selection of three cheeses served with our house-made sesame wheat crackers

*small plate/large plate*

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