



SAMPLE DINNER MENU

(Our menu changes more frequently than we update our website.)

Soup

Butternut squash, leek and potato, crispy shallot garnish
12

French onion with an aged cheddar sourdough crouton
12

Appetizers

Smoked duck tartine on our house-made sourdough with a
cherry remoulade and red onion jam
17

Crispy polenta with sautéed Beech Hill Farm kale, shiitake and
crimini mushrooms, finished with a balsamic reduction and
Parmigiano Reggiano
16

House applewood smoked salmon, served with goat and cream
cheese spread, red onion, and capers, with our own sesame
wheat crackers
16

Acadia Mussels steamed in white wine and Dijon, with fresh
fennel, garlic and shallot
18

Charcuterie plate with whiskey salami, clothbound aged
cheddar and garlic confit

16

Salads

Sailor's salad of Beech Hill Farm lettuce with apple, aged
cheddar and pistachios, and a whole-grain mustard vinaigrette

15

Roasted beets with feta over greens with a minted red wine
vinaigrette

15

Green Island Danish blue cheese, Beech Hill Farm lettuce,
dried cherries, with aged balsamic vinaigrette

15

Red Sky Burger

Aged prime beef with sharp Vermont Cheddar and red wine
caramelized onions, with lettuce and roasted tomato, on a
brioche bun, with roasted potatoes

26

Main Courses

Lobster and risotto—the meat of a whole lobster sautéed with
butter and sherry, served over a mushroom risotto with
asparagus, finished with parmesan

55

Fresh sole sautéed and finished with a triple citrus beurre blanc, served with tonight's vegetable and roasted potatoes
40

Prime New York strip, grilled with our house rub, and served with red wine caramelized onions, an olive oil bearnaise, vegetable and house gratin potatoes
49

Grilled half rack of lamb, finished a cider mint gastrique, served with tonight's vegetable and gratin potatoes
42

Breast of duck, pan roasted and served with a port demi-glace, a cherry balsamic compote, tonight's vegetable and gratin potatoes
48

Organic roasted half chicken with roasted potatoes, tonight's vegetable and cranberry sauce
34

Bolognese of beef, pork and lamb over house-made pasta, finished with cream, house-made ricotta and parmesan
39

House-made tagliatelle with our fresh ricotta, Beech Hill Farm chard, lemon and Aleppo pepper, finished with crispy breadcrumbs and parmesan, and smoked salmon
12

(If you would like to share a main course, the kitchen will plate it separately for you for a split-plate charge of \$10)