

SOUPS & SALADS

FRENCH ONION SOUP **13**
gruyere gratinee

POTATO LEEK SOUP **cup - 8 bowl - 11**
potato, leek, cream, chive oil, pink peppercorn

EASTERN GARDEN SALAD **11**
house greens, pickled radish, fresh apple and carrot, shaved red onion, snow pea julienne, toasted almonds, miso vinaigrette

CAESAR SALAD **10**
romaine, garlic crouton, parm-dijon vin

ICEBERG WEDGE **16**
creamy blue cheese dressing, pancetta, fresh tomato, blue cheese crumble, fried shallot, chive

SALAD ADDITIONS:

CHILLED SHRIMP **10** / 3OZ JONAH CRAB CAKE **8**
6OZ SEARED SALMON **13** / 5OZ GRILLED FLAT IRON **16**

SIDES

CAST IRON CORN BREAD (GF) hot honey **8**

ROASTED BROCCOLI manchego, smoked paprika oil **9**

ROASTED MUSHROOMS AND ONIONS herb butter **11**

HONEY CARROTS** whipped ricotta, hazelnuts **9**

FRENCH FRIES umami dust **8**

**contains nuts

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. BEFORE PLACING YOUR ORDER
PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY



Dinner

Friday to Tuesday from 430pm

APPETIZERS

BRIE TOAST** **11**
bacon-onion jam, candied nuts, fried sage

CONFIT DUCK WINGS** **13**
spicy sesame gochujang, fresh scallion, orange zest

MAINE CRAB CAKES **18**
two 3oz cakes, wasabi mayo, roasted corn and tomato salad, fresh chives, chili oil

MAINE MUSSELS **16**
chorizo, fennel, garlic, anisette, cream, grilled sourdough

MUSHROOM FRICASSÉE **16**
sherry-cream, preserved lemon, toast

RAW BAR

chef's garniture

CHILLED SHRIMP COCKTAIL **20**
Five Jumbo Tiger Shrimp

CHILLED CRAB COCKTAIL **27**
4oz Jumbo Lump

ENTREES

SEARED SALMON **28**
celery root puree, roasted red pepper sofrito, garlic cous cous, arugula

STUFFED HADDOCK EPINARD **28**
spinach and sourdough stuffing, tomato-fennel broth, crispy leeks, parsley butter

SEA SCALLOPS **34**
corn puree, blistered tomato, bacon lardon, wilted arugula

CHICKEN MILANESE **24**
dill aioli, tomato, red onion, shaved parmesan, lemon vinaigrette

BUCATINI CAPRESE **25**
blistered tomato, basil, burrata, white wine garlic butter sauce

*GRILLED FLAT IRON STEAK **37**
10oz prime steak, roots robuchon, roasted broccoli, blistered tomato, balsamic brown butter

PORK TENDERLOIN **28**
coriander crusted pork tenderloin, ginger congee, roasted carrot and fennel salad, miso-rhubarb curd

LAMB TAGINE **28**
braised leg, roasted carrots, braised pearl onions, crispy chick peas, scallion and cilantro, naan bread

VEGAN ROMANESCO TAGINE **23**
grilled cauliflower 'steak', garlic cous cous, roasted carrots, braised pearl onions, crispy chick peas, scallion and cilantro

*CROOKED BURGER **19**
8oz patty, aged cheddar, BBQ, bacon, crispy onion rings, rich aioli

MAINE LOBSTER ROLL **31**
5oz fresh tail, knuckle & claw, lemon-tarragon aioli, brioche