

ANTIPASTI ^{GF}

Local MUSSELS, toasted garlic, fresh herbs & lemon	11*
Grilled CALAMARI, cannellini beans & arugula	8*
Baby ARUGULA, Pecorino Romano & focaccia croutons	6
Stuffed BABY ARTICHOKEs fresh goat cheese & pancetta	9
Grilled OCTOPUS with chimichurri, arugula, cilantro, orange & ricotta salata	13
Slow braised, local PORK BELLY topped with wine cherries & local arugula	8
A dueling pair of crispy risotto ARANCINI -changes daily-	8 GF

GRILLED FLATBREAD PIZZA ~~GF~~

SAUSAGE, fennel salami, red onion, fontina & balsamic reduction	17
MARGHERITA with roasted tomatoes, buffalo mozzarella & basil	14
Roasted local BEETS with fresh goat cheese & caramelized onions	15
Marinated OLIVES, roasted tomatoes, fresh lemon & whole leaf arugula	15
Local MUSHROOMS, speck, fig balsamic, kale, caramelized onions & goat cheese	18

PRIMI ^{GF}

Osso Buco LASAGNA with asparagus, ramps, crushed tomatoes & mushrooms	19
Bucatini CARBONARA with guanciale, roasted tomato, peas & arugula	18
SPAGHETTI with roasted tomato sauce, lamb meatballs & pecorino	11/19
House-made FEDELINI with littleneck clams, fennel soffritto & lemon	11/19
PAPPARDELLE in spicy fennel sausage ragu with fresh basil & ricotta	11/19
Spinach & ricotta RAVIOLI with sage brown butter & crispy salami	11/19

MAINS ^{GF}

Local HADDOCK with roasted tomato pesto on kale with wild mushrooms	24
Grilled HANGER STEAK with Beurre blanc & local fiddleheads with garlic	24
Brick-pressed, roasted organic CHICKEN with romesco, cilantro & asparagus	22
Candied LAMBCHOPS, grilled ramp and hop tendrils salad with a lemon vinaigrette	25

SIDES \$8 ^{GF}

Roasted fingerling POTATOES with garlic
 Grilled ASPARAGUS
 Daily RISOTTO (*ask your server*)
 Candied BRUSSELS sprouts with walnuts
 Winterbor KALE & cannellini beans
 Sautéed FIDDLEHEADS with Garlic

local sources:

North Spore Mushrooms
 Dandelion Spring Farm
 Jess's Seafood
 Kinnealy Meats

& numerous individual
 foragers, farmers
 & fishermen

Open **6** Days a Week
 closed Sunday

Dinner 5pm-9pm & Drinks 4pm-10pm
 207-230-0111

^{GF} -Indicates item may be made Gluten-Free. A \$2 charge is added to all Gluten-Free pasta & bread. We get very creative with our food and many ingredients are not listed on the menu. Please inform your server of any food allergies. 20% gratuity is added to parties of 6 or more
 * This food is or may be consumed raw or undercooked or may contain raw or undercooked foods. Consumption of this food may increase the risk of foodborne illness. Please check with your physician if you have any questions about consuming raw or undercooked foods.