

SMALL PLATES

CAESAR ^{GF}
Romaine, focaccia croutons, parmesan 10
add white anchovy fillet 2

TOMATOES ^{GF} ^V
Heirloom tomato, white currant balsamic,
fried green tomato, Dairy Duet cheese 12

OCTOPUS ^{GF}
Grilled, seared orange, romesco, greens 14

CUCUMBER SALAD ^{GF} ^V
Marinated, local cucumber, sesame,
smoked pine nuts, miso vinaigrette 7

ELOTE POTATOES ^{GF} ^V
Smashed potatoes, chile lime crema,
grilled corn, scallions, parmesan 9

ASPARAGUS ^{GF} ^V
House-made ricotta, parmesan crisps,
pickled onions, cured duck egg 12

SCALLOPS ^{GF}
Seared local scallops, sunchokes,
black garlic, pickled shallots 14

LARGE PLATES

VEGETABLE GRILLED FLATBREAD ^V
Roasted garlic ricotta, potatoes, kale,
grated yolk, pickled onions 10/18

SAUSAGE GRILLED FLATBREAD
Lamb sausage, charred local vegetables,
mozzarella, roasted garlic, fontina 11/20

MARGHERITA GRILLED FLATBREAD ^V
Tomato, roasted garlic, mozzarella,
fontina, parmesan, basil 9/17

BOLOGNESE ^{GF}
Pork & Beef ragu, house-made pappardelle,
shaved parmesan, basil pesto 22

CAVATELLI ^V ^{GF}
Spinach pasta, local mushrooms, goat cheese
mousse, lacinato kale 20

SALMON ^{GF}
Wild-caught, multigrain salad, mushrooms,
spring peas, vadouvan butter 26

VEGETABLE CURRY ^V ^{GF}
Ramen noodles, house-made curry, kimchi,
farm vegetables, chile oil 24

STEAK ^{GF}
Local Bavette steak, whipped potato,
mushrooms, farm greens, chermoula 29

DESSERTS \$9

CHOCOLATE ^{GF}
Milk chocolate angel food cake,
espresso gelato, pizzelle,
cocoa nibs

POUND CAKE ^{GF}
Ricotta pound cake, Negroni
semi-fredo, candied orange,
quinoa brittle, fresh mint

RHUBARB ^{GF}
Roasted rhubarb, lemon buckwheat
cake, maple mascarpone, pastry,
candied hazelnuts

HAPPY HOUR
@ HOME
40% OFF
ALL DRINKS

RED WINE

Pinot Noir- Chateau Bianca ~~\$44~~-\$26.40
(raspberry, soft, round, light spice, tannic)

Cabernet Sauvignon- Donati ~~\$56~~-\$33.60
(Elderberry, smoky tannins, big & bold, complex)

Primitivo- Orion ~~\$40~~-\$24
(ruby, ripe cherry, spicy, smooth, full-bodied)

Montepulciano - Rubesto- ~~\$45~~-\$22.50
(blackberries, vanilla, plum, medium body)

WHITE WINE

Chardonnay- Black Stallion ~~\$42~~-\$25.20
(full-bodied, apricot, soft oak, ripe grapes)

Pinot Grigio- Anterra ~~\$30~~-\$18
(tropical fruits, almonds, green apple & peach)

Sauvignon Blanc- Fire Road ~~\$37~~-\$22.20
(passionfruit, gooseberry, grapefruit, long)

Rose- Vacationland ~~\$38~~-\$22.80
(dry, yet fruity, notes strawberry, well-rounded)

Prosecco- Mionetto *Split* ~~\$9~~-\$5.40
(Rich, fruity, dry, golden apple & apricot)

ORDER ANYTIME
CALL 207-230-0111

PICKUP
TUES-SAT 4pm-8pm
40 Washington St, Camden

COCKTAILS TO GO ~~\$13~~-\$7.80

BARREN'S JEWEL - Local Barren's GIN,
dry vermouth, St. Germain, Violette
liqueur, house-made bitters **UP**

OLD PORT FASHIONED - BOURBON,
tawny port, local maple syrup,
orange bitters **UP**

SPICE ROAD- BOURBON, Genepy Alpine
liqueur, white pepper & chai
infused sweet vermouth **UP**

DOPPIO 2.0- espresso-infused VODKA,
house-made Kahlua, espresso, agave &
chocolate bitters **UP**

BEER BOTTLES/CANS

Rising Tide DOCKSIDE Lager	\$8
Fogtown OVERTURNED TABLES Sour	\$10.50
Bells AMBER Amber Ale	\$5
Rising Tide MITA Session Ale	\$9
Sloop JUICE BOMB N.E. IPA	\$7
Cigar City GUAYABERA Pale ale	\$6
Oxbow FPA Farmhouse Pale Ale	\$8
Bissell SUBSTANCE HAZY IPA	\$11
Spencer TRAPPIST Ale	\$8
Foundation BURNSIDES Brown Ale	\$9
Bangor Beer WALTY Gose	\$8.50
New Holland DRAGONS MILK Bourbon Stout	\$10
Departed Soles HUDSON PRIDE Fruit Saison	\$9
Departed Soles GOODBIPA IPA	\$8
Clausthaler DRY HOPPED Non-alcoholic	\$5
^{GF} Bantam WUNDERKIND Cider	\$8
^{GF} Whaleback ROSE CIDER (500ML)	\$19