




From the Coast

- Cured Salmon** • beets, buttermilk, mustard seeds, dill, sorrel - 20
-  **Fluke Sashimi** • trout roe, apple, celery, pickled shallots, smoke - 18
- Octopus** • chorizo, Romanesco, piquillo peppers, potatoes - 16
- Browne's Point Maine Oysters** • ramp mignonette - 24

From the Garden & From the Grill

- Garden Caesar Salad** • espelette croutons, parmesan, smoky dressing - 16
- Kale Salad** • strawberries, sunflower seeds, goat cheese, beets, balsamic dressing - 14
- Quail** • morel mushroom, Foie Gras, peas - 18
- Wood Fired Carrots** • beet hummus, dates, walnuts, herbs, middle eastern spices - 14
- Meatballs** • San Marzano tomatoes, parmesan - 14
- The Earth Garden Board** • raw, pickled, fire-roasted vegetables, green goddess - 16

Handmade Pastas & Wood Oven Pizzas

- Lobster Ravioli** • boursin cheese, peas, lobster cream - 20
- Cavatelli** • chicken ragout, fiddlehead ferns, parmesan - 22
- Braised Short Rib** • local mushrooms, kale, Maine grains polenta - 22
- Clam Pizza** • speck, fava, pearl onions, arugula, lemon - 22
- Margherita Pizza** • fresh mozzarella, San Marzano tomatoes, basil - 18

Entrees

- Lobster Risotto** • shrimp, scallops, mussels, clams - 39
- Flank Steak** • charred broccolini, shiitake mushrooms, scallion ginger relish – 36
- Poached Fluke** • spring vegetables, orzo pasta, crab, meyer lemon and ramp vinaigrette - 36
- Herb Crusted Tuna** • smashed potatoes, red pepper, green beans, spinach, tomato tapenade – 38
- Ora King Salmon** • squid ink yuzu sauce, bok choy, radishes, edamame - 38
- The Hidden Pond Cheeseburger** • bacon ketchup, roasted jalapeno cheese, onion rings, hand cut fries- 22
- Wood Fired Eggplant** • falafel, sheep's yogurt, pomegranate, cucumbers- 30
- Duck** • five spice, spring parsnips, maitake mushrooms, plums - 32
- Local Lamb Shank** • roasted garlic mashed potato, roasted cipollini onions, fava beans - 42


Wood-Fired Entrees for Two

- Fried Heritage Chicken** • black pepper biscuits with tomato jam and goat cheese, pickled watermelon rind, salsa verde- 75
- Flame-Grilled Black Angus Porterhouse** • crispy fried potato, roasted bone marrow, grilled asparagus, gremolata - 110
- Lobster Pot Pie** • puff pastry, minted peas, potatoes, - 100

Vegetables to Share

Fried Shishito Maine sea salt 8	Pickled Beets house ricotta, orange, pistachio, 10	Artichoke Hearts panko, lemon oil, feta 10	Fried Cauliflower tandoori spice, cucumber raita 8
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Some menu items may be served raw or undercooked or may contain undercooked foods. Consumption of this food may increase the risk of foodborne illness. Please check with your physician if you have questions about consuming raw or undercooked foods.

 \$1.00 of every Sashimi will be donated to Full Plates Full Potential, helping to eliminate childhood food insecurity in Maine