




From the Coast

- Salmon Sashimi** • white miso • bok choy kimchi • fried mushrooms • chili threads 20
-  **Halibut Sashimi** • passionfruit • coconut • serrano chili • ginger 18
- Octopus** • chorizo • romesco • piquillo peppers • potatoes 16
- Local Oysters** • green strawberry mignonette 24

From the Garden & From the Grill

- Garden Caesar Salad** • espelette croutons • parmesan • smoky dressing 16
- Kale Salad** • garden vegetables • toasted almonds • blueberry buttermilk dressing 14
- Ramen Lobster** • green curry • coconut • snow peas • carrots • bean sprouts 26
- 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 24
- Cavatelli** • chicken ragout • fiddlehead ferns • parmesan 22
- Braised Short Rib** • local mushrooms • kale • Maine grains polenta 22
- Mushroom Pizza** • black garlic • local mushrooms • smoked duck 22
- Margherita Pizza** • fresh mozzarella • San Marzano tomatoes • basil 18

Entrees

- Lobster Risotto** • scallops • mussels • clams 39
- New York Strip Steak** • charred broccolini • shiitake mushrooms • scallion ginger relish 40
- Seared Halibut** • spring vegetables • orzo pasta • crab • meyer lemon • ramp vinaigrette 39
- Bacon Wrapped Tuna** • caramelized onion potato salad • stone ground mustard sauce 38
- Ora King Salmon** • apple fennel puree • blood orange • citrus herb salad • hazelnuts 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** • rhubarb • strawberry • matcha granola • parsnip • chard 32
- Local Lamb Shank** • roasted garlic mashed potato • roasted cipollini onions • fava beans 36

Wood-Fired Entrees for Two

- Fried Heritage Chicken** • chipotle slaw • street corn • salsa verde 70
- Flame-Grilled Black Angus Porterhouse** • crispy fried potato • roasted bone marrow • grilled asparagus • gremolata 110

Vegetables to Share

Fried Shishito

Maine sea salt
8

Fiddleheads


tempura, tarragon aioli
10

Artichoke Hearts

panko, lemon oil, feta
10

Fried Cauliflower

tandoori spice, cucumber raita
8

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

*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.