

STARTERS

CORNERSTALK FARM LETTUCES - 12

Roasted Cherry Tomatoes, Cornbread Croutons, Ranch

SHERRY STEAMED MUSSELS - 13

House Bacon, Radishes

CHARCUTERIE - 16

Paté - Lamb Bresaola - Smoked Duck Breast

Mustard, Pickles & Toast

SPICY CUCUMBER SALAD - 12

Green Tomatoes, Feta, Toasted Black Walnuts

BLACK TRUMPET MERGUEZ SAUSAGE - 14

Oat Groats, Harissa, Pickled Onions

HOUSE PICKLED VEGETABLES - 11

Jams, Cultured Butter & Andrew's Bread

CURED FISH PLATE - 13

Cured Trout - Lacto Carrots - Clam Ice Cream

Whipped Brookford Cottage Cheese - Scented Geranium

MAINE CRAB SALAD - 13

White Cucumber, Scented Geranium

FRIED CHICKEN - 12

Succotash, Turnip Slaw

MAINS

HERB BRINED & ROASTED CHICKEN - 27

Hay Roasted Carrots, Carrot Top Pistou

Blueberry Gastrique

PAN SEARED BLUEFISH - 28

Potato Cake, Braised Zucchini

Cranberry Relish, Lobster Butter

SPAGHETTI "FRA DIAVOLO" - 26

Florida Rock Shrimp, Wellfleet Clams, Mussels

Fresh Tomatoes, Confit Garlic, Preserved Lemon

STEAK FRITES - 32

Pepper Rubbed Hanger Steak, Lacto Fries

Green Beans, Roast Tomato, Parsley & Pickled Red Onion

Cognac & Tarragon Mayo, Red Wine Jus

BI BIM BAP - 26

Broiled Vegetables, Heiwa Tofu, Oat Groats

House Kimchi, Pickled Burdock, Fried Egg, Gochujang

4 COURSE TASTING MENUS

Omnivore \$49/person

Vegetarian or Vegan \$39/person

Wine Pairings \$25/person

please inform your server if you or a person in your party has a food allergy

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness

drink

COCKTAILS

- BEE'S SNEEZE** 12
Back River Gin, Lovage Cordial, Lemon,
Honey, Orange Bitters, Pollen - Served Up
- LA PALABRA** 13
Reposado Tequila, Cucumber Juice,
Amaro Montenegro, Lime, Herbsaint - Served Up
- LITTLEST GARDEN** 13
Bradford Potato Gin, Beet & Angelica Juice,
Petal & Thorn, Lemon, Honey, Crudités - On Shaved Ice
- SPRUCE GOOSE** 12
Cold River Vodka, HM Spruce Tincture,
Apple Puree, Curacao - Served Up
- "STRAWBERRY DAIQUIRI"** 13
Privateer Silver Rum, Strawberry & Hyssop Shrub,
Lime, Angostura, Violet Whipped Cream - Shaved Ice
- SUZE YOUR ILLUSION** 13
Berkshire Bourbon, Benedictine,
Suze, Lime - Served Up
- BONNIE LASSI** 13
Short Path Summer Gin, Kefir, Salty Blueberry, Cucumber,
Lime, Orange Blossom Water - Served Down
- AM RADIO** 12
Apple Brandy, House Made Bee Balm Vermouth,
Orange Bitters - Served Up
- TRIFOLIUM** 13
Red Clover Mezcal, Cocchi Americano,
Orange Curacao, Sherry, Bitters- Served Up
- DARK WINGS, DARK WORDS** 13
Mad River Rye, Vermouth, Tamworth Chicory Liquor,
Cynar, Prune Bitters - Served Down
- FORAGED & FOUND** 13
A lil this, a lil that

NON ALCOHOLIC

- BEACH DAY** 8
Cuke, Beach Rose Syrup, Lime, Orange Blossom Water - Served Up
- BEETER BITTER** 8
Beet & Angelica Juice, Lemon, Honey, Tonic - On Ice
- STRAWBERRY & HYSSOP SHRUB** 7
On the Rocks

BEER

- DRAFT**
- BANDED HORN GREENWARDEN, SPRUCE ALE, ME (16OZ) 5.6% 8
NIGHTSHIFT WHIRLPOOL PALE ALE, MA (16OZ) 4.5% 8
IDLE HANDS BLANCHE, BELGIAN WIT, MA (16OZ) 5.8% 8
- BOTTLE & CAN**
- CISCO SUMMER OF LAGER, MA (12OZ) 5.6% 6
WHITE BIRCH DOUBLE IPA, NH (12OZ) 9.2% 8
ALLAGASH WHITE, ME (12OZ) 5.10% 8
MYSTIC SAISON RENAUD, MA (375ML) 6.5% 9
- CIDER**
- CIDER CREEK SAISON RESERVE, NY (12OZ) 6.9% 8
EDEN DRY SPARKLING CIDER, VT (375ML) 6% 15
2013 SHACKSBURY "PET NAT", VT (750ML) 6.7% 32

WINES BY THE GLASS

- BUBBLY**
- 2015 CAVA BRUT NATURE, NAVERAN, SPAIN 13
- WHITES**
- 2016 SAUVIGNON BLANC..., "4 CEPAGES", DOMAINE PAJOT, GASCONY 12
2014 MUSCADET "LES SCHISTES", CHATEAU DE LA RAGOTIERE, LOIRE 12
2016 GAVI "SPINOLA" CASTELLO DI TASSAROLO, PIEDMONT 13
2015 ALBARIÑO/MARSANNE "180" LA CLARINE FARM, SIERRA FOOTHILLS 15
- ROSE**
- 2016 CINSAULT/SYRAH/GRENACHE, FLEUR DE CYNANQUE, ST CHINIAN 12
- REDS**
- 2013 CABERNET FRANC "CUVEE PRESTIGE", CHESNAIES, BOURGUEIL 13
2015 "FORAGE BLEND", COTURRI, SONOMA 15
2014 CORVINA/RONDINELLA, LE FRAGHE, BARDOLINO 12
2007 BORDEAUX, CHATEAU LAFONT-FOURCAT, JL THUNEVIN 13

ASK US ABOUT OTHER WINES WE HAVE OPEN !