

SMALL PLATES

Half Dozen Local Oysters ✨  
Freshly Shucked  
Kimchi Pearls MP

Artisanal Cheese Plate  
Chef's Selection of Three Seasonal Cheeses  
Local Honey | Mission Fig Jam  
Toasted Walnuts | Sliced Bread 18

Charcuterie Board  
Three Assorted Cured Meats  
House Made Fennel Mustard  
Grilled Bread | Marinated Olives 18

Gathered Greens  
Charred Red Onions | Blueberries  
Black Pepper | Local Blue Cheese  
Balsamic Vinaigrette 11

Little Gem Lettuce  
Buttermilk Vinaigrette  
Toasted Bread Crumbs  
House Made Tomato Raisins 12

Cucumber Mango Salad  
Peppery Greens | Local Feta  
Summer Herbs | Coriander 12

Chicken Posole  
Hominy Corn | Ham Broth  
Cilantro | Crisp Tortillas 10

Seared Octopus  
Harissa | Local Sweet Potato  
Shiso | Saffron Aioli 12

Confit Eggplant  
Fresh Summer Figs | Local Yogurt  
Sumac | Mint | Sunflower Cracker 10

Maine Scallop Crudo  
Serrano Chili | Tomato Seeds  
Preserved Orange | Olive Oil 14

Local Burrata  
Olives | Raisins | Basils  
Grilled House Sourdough 16

Slow Cooked Pork Belly  
Mole | Grilled Corn | Lime  
Onion | Popcorn Powder 13

Summer Zucchini Cakes  
Lump Crab | Crab Mayonnaise  
Old Bay Pickled Zucchini 13

LARGE PLATES

Pan Roast Salmon  
Summer Squashes | Ginger | Tomato  
Red Curry | Coconut  
Crisp Fragrant Rice 27

Roast Gulf Shrimp  
Smoke House Sausage  
Blistered Sugar Snap Peas  
Summer Corn | Chimichurri 28

Korean Barbequed Duck Breast  
Apricot Miso | Asian Greens  
Mushrooms | Toasted Sesame Seeds 27

Fresh Conchiglie Pasta Shells  
Local Pork Meatballs  
Yellow Tomato & 'Nduja Sauce  
Shaved Smoked Gouda Cheese 22

Braised Maine Lobster  
Sweet Cream Chowder | Local Potatoes  
New England Corn Fritters  
Market Vegetables | Fresh Herbs 39

Local Tofu Risotto  
Roast Local Tomatoes on the Vine  
Parmesan | Arugula Pesto  
Toasted Garlic | Fried Oregano 21

SIDES

Vegetable of the Evening 7

Grilled Lettuce | White Anchovy  
Lemon Aioli 7

Buttered Corn | Fresh Herbs 7

Asian Greens | Soy-Caramel  
Puffed Rice 8

Roast Local Potatoes | Chili  
Garlic | Sea Salt 7



MARKET PLATE

Today's daily offering from the local farms and seafood mongers. Enjoy the bounty of what our oceans, streams and local purveyors. MP



SIGNATURE CHEF DISHES  
NOT TO BE MISSED!

SMALL PLATES

Caramelized Brussels Sprouts  
Charred Lemon | Aioli  
Toasted Walnuts 9

Flash Seared Tuna  
Citrus Ponzu | Garlic Oil  
Shaved Cabbage | Tear Drop Chilies 18

LARGE PLATES

Casco Bay Cod  
Littleneck Clams  
Soy Brown Butter | Bok-Choy  
Chinese Fermented Sausage 29

Truffle Beef Pot Roast  
Seasonal Vegetables  
Fingerling Potatoes  
Fresh Rasped Horseradish  
Natural Jus 26

