



Executive Chef:
Kathleen Blake

Shareable

Maine Oysters* | 1/2 Dozen 19 | Dozen 38
Raw or Roasted with Garlic Scape Butter

Cheese and Charcuterie | 35
Artisanal Cheese, Olive Oil Crackers, Accompaniments

Maine Steamers* | 21
Allagash Beer, Fresno, Ramp Butter, Baguette

Beetroot Hummus | 15
Pickled & Raw Vegetables, Naan, Dukka

Starter

Maine Scallops* | 25
Cauliflower, Almond, Gremolata

Garden Kale Caesar | 13
Pecorino, Cured Egg Yolk, Garlicky Crumbs

Sustenance

12 oz NY Strip Steak* | 56
Potato Three Ways, Mushrooms, Au Poivre Sauce

Maine Halibut* | 48
Roasted Cashew, Coconut, Lobster

Ricotta Cavatelli | 32
Local Asparagus, Mushrooms, Sugar Snaps, Petite Greens

Blair Hill Burger and Fries* | 25
Gruyere Cheese, Caramelized Onions, Bacon Aioli

Sweet Finish

Wild Maine Blueberry Crisp | 8
Vanilla Bean Ice Cream

Lemon Posset | 8
Strawberry, Olive Oil Cake, Rhubarb

Pineland Farm Strawberries | 9
Whipped Cream, Sweet Biscuit