

~4/11/26~

****Currently Closed for the Spring****

Reopening Fri May 22nd

~ Appetizers ~

*Tuna Carpaccio

Fennel Oil, Oven Roasted Tomatoes, Capers, Lemon Zest, Scallions 22

Sweet & Salty Fried Brussel Sprouts

Sweet Soy, Toasted Sesame Seeds, Crispy Pancetta, Candied Pecans 18

Sticky Korean BBQ Pork Belly

Soy, Scallions, Chicharonnes, Sesame Seeds,
Sweet Potato, Pickled Onions, Apple Slaw 21

Shrimp Cocktail

All-Natural Jumbo White Shrimp, Cocktail Sauce,
Whole Grain Dijon Horseradish Sauce 22

Winterpoint Oysters On The Half Shell

Mignonette, Horseradish, Cocktail Sauce 24

P.E.I. Mussels

Pancetta, Oven Roasted Tomato, Garlic, Herbs, White Wine, Butter 24

Hoisin Fried Cauliflower

Ginger, Garlic, Pickled Vegetables, Toasted Almonds, Scallions 21

Mushroom Sacchetti

Sage, Brown Butter, Mushroom "Purses" 20

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Soup & Salads

Maine Lobster Bisque

Butter, Cream, Sherry, Scallions 18

Coplin Salad

Artisan Greens, Dried Cranberries, Vegetables 13

Caesar Salad

Romaine Hearts, Caesar Dressing, Aged Parmesan,
Thyme Croutons, White Anchovies 13/18

Apple Fennel Salad

Artisan Greens, Shaved Parmesan, Crispy Prosciutto
Apple Cider Vinaigrette 19

Sweet Roasted Beet Salad

Fried Wonton, Artisan Greens, Goat Cheese, Candied Pecan
Whole Grain Balsamic Vinaigrette 19

~ Entrees ~

*Chargrilled New Zealand Rack of Lamb

Pistachios, Hot Dijon, Herbs, Panko, Mashed Root Vegetables 46

Crispy Skin Faroe Island Salmon

Ponzu Glaze, Scallions, Sesame Seeds, Pickled Carrots, Broccoli, Jasmine Rice 40

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Demi Beef Tips

Sirloin And Tenderloin Tips, Gorgonzola, Mushrooms,
Caramelized Onions, Herbs, Mashed Root Vegetables 38

Red Thai Curry

Vegetables, Spicy Coconut Curry Sauce,
Jasmine Rice, Peanuts, Scallions 30

*14 oz Chargrilled High Choice Sirloin

Chimichurri Compound Butter, Mashed Root Vegetables 46

*Pork Tenderloin Au Poivre

Black Pepper, Garlic, Brandy, Cream, Herbs, Mashed Root Vegetables 38

*Chargrilled 8 oz. Choice Black Angus Filet Mignon

Béarnaise Sauce, Mashed Root Vegetables 45

Baked Stuffed Haddock

Shrimp And Scallop Stuffing, Lobster Sauce, Ancient Grains 40

Scallop Carbonara

Applewood Smoked Bacon, Cream, Garlic, Sweet Peas
Parmesan Reggiano, Campanelle Pasta 40

Chicken Saltimbocca

Mushrooms, Prosciutto, Sage, Marsala, Cream, Mashed Root Vegetables 36

*Duck Two Ways

Seared Duck Breast, Crispy Fried Confit Leg,
Red Wine Demi-Glace, Ancient Grain 43

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~Pub Fare~

Sub Truffle Fries 4

*Chargrilled Black Angus Burger ~ Ground Chuck, Short Rib & Brisket

Sharp Cheddar, Quickles, LTO, Brioche Bun, Fries 25

Add Applewood Smoked Bacon \$2 Add a Sunny Side Up Egg \$2

*Chargrilled Gorgonzola Burger ~ Ground Chuck, Short Rib & Brisket

Oven-Roasted Tomatoes, Grilled Red Onion, Candied Bacon,

Gorgonzola Dressed Iceberg, Brioche Bun, Fries 26

Fried Fish Tacos

Guac Sauce, Cheddar/Jack, Cilantro Slaw,

Grilled Flour Tortillas, Tomato, Salsa 20

Fried Chicken Sandwich

Applewood Smoked Bacon, Sharp Cheddar,

Black Garlic Aioli, Lettuce, Tomato, Brioche Bun, Fries 22

Grilled Pork Meatloaf

Mushroom, Pancetta, Demi-Glace, Mashed Root Vegetables 30

Fried Or Cajun Blackened Haddock Sandwich

Lemon Dill Aioli, LTO, Brioche Bun, Quickles, Fries 24

Singapore Beef

Curry Oil, Soy, Vegetables, Mushrooms, Garlic, Scallions, Vermicelli Noodles 30

House Fries 8

Truffle Fries Herbs, Parmesan 10

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~Desserts~

12

Crème Brulee

Coconut Cream Pie

Whip Cream, Chocolate Ganache

Double Chocolate Cake

Raspberry Coulis

Blueberry Cobbler

Cinnamon Ice Cream

Fresh Donut

Maple Walnut Ice Cream, Chocolate Ganache

Snickerdoodle Cheesecake

Caramel Sauce

Affogato al Caffè

Vanilla Ice Cream, Hot Espresso

*Add Baileys or Kahlua ~8

After Dinner Drinks

Espresso ~6

Grahams Six Grapes Reserve Porto ~10

Warre's Otima 20yr. Tawny Porto ~10

Pallini Limoncello ~10

Maine Bourbon Espresso Martini ~14

Maine Mossy Ledge Espresso Martini ~14

Maine Craft Distillers Blueshine Whiskey ~11

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~ Three Course Menu ~

\$66

~ Choose One Item Per Course ~

First Course

Lobster Bisque

Sweet Cream, Sherry

Caesar Salad

Romaine Hearts, Caesar Dressing, Aged Parmesan, Thyme Croutons, White Anchovies

Shrimp Cocktail

All-Natural Jumbo White Shrimp, Cocktail Sauce, Whole Grain Dijon Horseradish Sauce

Sweet & Salty Fried Brussel Sprouts

Sweet Soy, Toasted Sesame Seeds, Crispy Pancetta, Candied Pecans

Second Course

*Chargrilled Filet Mignon

Béarnaise Sauce, Mashed Root Vegetables

Scallop Carbonara

Applewood Smoked Bacon, Garlic, Sweet Cream, Peas,
Campanelle Pasta, Aged Parmesan Reggiano

Pork Tenderloin Au Poivre

Black Pepper, Garlic, Brandy, Cream, Herbs, Mashed Root Vegetables

Third Course

Choose Any Dessert From Our Dessert Menu

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~~ *Made In Maine Winter Warmups*~~
(Crafted With Maine Distilled Small Batch Spirits)

"Sage" Advice

Barren's Coastal Mountain Gin (Camden), Sage Simple Syrup,
Blue Lobster Blueberry Infused Wine (Portland), Lemon Juice ~14

Old Fashion Nor'easter

Wiggly Bridge Bourbon (York), Cranberry Bitters (Union)
Cinnamon-Rosemary Simple Syrup, & Orange ~14

The Maine Martini

~Your Choice Maine Vodka or Maine Gin~

Twenty 2 Vodka (Brewer), Wiggly Bridge (York), Cold River Vodka (Freeport),

*Bimini Gin (Biddeford), Wiggly Bridge Gin (York),
Cold River Gin (Freeport), Hardshore Gin (Portland), ~14*

**For a Change Add Caper Berries or
Blue Cheese Stuffed Olives ~2*

Winter Sangria

*House Blend of Red Wine, Tree Spirits Apple Brandy (Oakland),
Cointreau, Fruit Juices & Warm Winter Spices ~12*

Hot Cider Rum

*Hot Cider, Three of Strong Night Water Rum (Portland),
Fresh Whipped Cream, Cinnamon & Sugar ~14*

Beet-Tini

*Ice Pick Vodka, Pickled Beet Brine, Lemon Juice with
a Touch of Ginger Simple Syrup ~14*

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~Bottles & Cans~

- *Orono Tubular IPA 10
- *Lone Pine Brightside IPA 9
- *Allagash White 10
- *Sebago Red Ale 9
- *Ricker Hill Farm Maniac Black Select Cider 750ml 22
- *N/A Woodland Farm Pointer IPA 8
- Budweiser or Bud Light 4
- Miller Lite 4
- Heineken Cans 5
- N/A Stella Artois Liberte 6
- N/A Athletic Brewing Upside Down Golden Ale 6
- *ME Beer Company Lunch IPA 10
- *Bunker Machine Pilsner 9
- *Atlantic Cadillac Mtn Stout 9
- *Freedoms Edge Semi-dry Cider 7
- PBR 16 oz Can 4
- Coors Light 4
- Nutrl Cranberry 5

~Draft~

- *Portland Zoo Pilsner 5.2% ~ Portland, ME 8
- *Tributary Pale Ale 5.6% ~ Kittery, ME 8
- *Marsh Island I.P.A. 7.1% ~ Orono, ME 8

MAINE Made Products

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~White Wine~

~By the Glass Or Bottle~

Vinho Verde '24 Santa Viridina ~Minho, Portugal ~10 gl/ 40 btl
Bordeaux '24 Cht. La Graviere Entre-Deux-Mers ~Gironde, France ~10 gl/ ~40 btl
Sauvignon Blanc '24 Merriam ~Russian River, California ~14 gl/ ~56 btl
Sauvignon Blanc '23 Mohua ~Marlborough, New Zealand ~14gl/ ~56 btl
Pinot Grigio '24 Perlage Delle Venezie ~Veneto, Italy ~12 gl/ ~48 btl
Chardonnay '23 Novellum ~Loire Valley France ~14 gl/ ~56 btl
Rosé '24 Summer Water ~Central Coast, California ~10 gl/ ~40 btl

~By The Bottle~

Rosé '23 Maison Saint AIX ~Provence, France ~44
Riesling '22 Hugel Estate ~Alsace, France ~56
Sancerre '23 Dom. Paul Cherrier ~Loire, France ~62
Sauvignon Blanc '22 Craggy Range ~Te Muna, New Zealand ~58
Albarino '23 Martin Codax Rias Baixas ~Galicia, Spain ~42
Chardonnay '23 Rombauer Vineyards ~Carneros, California ~88

~Sparkling~

Laluca Rose Prosecco ~Veneto, Italy ~10 gl/ ~40 btl
Coppola Diamond Collection Prosecco ~Veneto, Italy ~10 gl / ~40 btl
Rare Luxe Champagne Luc Bélaire ~Champagne, France ~76
Brut Black Label Champagne Lanson ~Champagne, France ~90

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~Red Wine~

~By the Glass Or Bottle~

- Pinot Noir '22 Primarius ~Willamette Valley, Oregon ~12 gl/~48 btl
Nebbiolo '22 Villadoria Bricco Mango ~Piedmont, Italy ~14 gl/~56 btl
Cabernet Franc '22 Pascal Lambert Chinon Les Terrasses ~Loire, France ~14 gl/~56 btl
Cotes de Rhone '22 Cht. Beauchene Grand Reserve (Grenache, Syrah, Mourvèdre)
~Rhone Valley, France ~14 gl/~56 btl
Zinfandel '19 Moss Roxx ~Lodi, California ~14 gl/~56 btl
California Blend '21 Hess Select Treo (Malbec, Merlot, Zin, Pet Syrah)
~Napa, California ~14 gl/~56 btl
Malbec '23 Lamadrid Single Vineyard ~Agrelo, Argentina ~12 gl/~48 btl
Cabernet Sauvignon '22 Requierem ~Columbia Valley, Washington ~16 gl/~64 btl

~By The Bottle~

- Amarone '17 Della Valpolicella Classico Cesari Il Bosco ~Quinzano, Italy ~125
Pinot Noir '22 Domaine Faiveley Mercurey ~Burgundy, France ~80
Pinot Noir '22 Chehalem Reserve ~Willamette Valley, Oregon ~62
Barolo '20 Pecchenino San Giuseppe Barolo ~Piedmont, Italy ~96
Merlot '19 Merriam Estate ~Russian River, California ~56
Bordeaux '19 Cht. Tour Prignac Grande Reserve (Cab Sav, Merlot, Petit Verdot)
~Medoc Bordeaux, France ~72
Bordeaux '20 Cht. Haut Colobier (Merlot, Malbec, Cab Franc)
~Blaye Bordeaux, France ~60
California Blend '20 Blue Rock Baby Blue (Cab Sav, Merlot +)
~Alexander Valley, California ~70
Cabernet Sauvignon '19 Chappellet Signature ~St. Helena, California ~150
Cabernet Sauvignon '22 Quilt ~Napa, California ~70
Rioja Crianza '20 El Coto ~Oyon, Spain ~40

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~Mocktails & Non-Alcoholic~

Winter Bite

Ginger Beer, Cinnamon Rosemary Simple Syrup, Splash Soda Water ~8

Hot Cider

House Made Whipped Cream, Cinnamon-Sugar Sprinkle ~6

Peach Sunset

Sierra Mist, Peach Puree, Orange Juice, Grenadine ~8

Pepsi, Diet Pepsi, Sierra Mist & Ginger Ale 3

*Maine Root Root Beer 4

Lemonade 4

*Carrabassett Bad Dog Coffee 3

*Tourmaline Spring Water 500ml 7

*Woodland Farms Pointer I.P.A 8

Athletic Brewing Upside Down Golden Ale 6

*Maine Root Ginger Beer 4

House Brewed Iced Tea 4

Herbal Hot Tea 3

San Pellegrino 1 Ltr 8

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~After Dinner Drinks~

Espresso ~6

Carrabassett Bad Dog Coffee 3

Herbal Hot Tea 3

Pallini Limoncello ~10

Bully Boy Rabarbaro (Rhubarb Amaro) 12

Maine Craft Distillers Blueshine Whiskey ~12

Maine Mossy Ledge Espresso Martini ~14

Long Dark Night ~Batson River Bourbon, Chocolate Bitters,

Espresso, Brown Sugar Simple Syrup ~14

~Ports~

Graham's Six Grapes Reserve ~10

Warre's Otima 20 Tawny Douro, Portugal ~12

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