Appetizers

Fried Green Tomatoes •
House made pimento cheese, hot honey drizzle - 15

Pan Seared Crab Cakes •
Charred lemon - old bay aioli, arugula, chives, micro greens - 18

Bacon Wrapped Roasted Pears •
Danish blue cheese, pomegranate reduction, blood sorrel leaves - 16

Caribbean Curry Mussels •
Coconut milk, chicken stock, scallion, fresh herbs -20

Mushroom Forrester •
Portobello mushrooms, roasted tomato, shaved parmesan, white truffle oil, grilled baguette - 14

Black Garlic - Fontina Meatballs •
Parsnip puree, concord grape gastric, baby celery leaves - 15

Salads

Roasted Butternut Squash •
Herb shallots, sliced almonds, crumbled goat cheese, mixed greens, cranberry vinaigrette - 14

Simple Green •
Local spring mix, radish, cucumbers, shaved carrots, shallot, grape tomatoes, champagne vinaigrette - 12

Grilled Heart of Romaine Caesar •
House dressing, bacon, parmesan, pickled red onion, garlic croutons - 14

Add to salad
*Salmon - 12, Chicken - 10, *Steak Tips - 15

Sides

Cornbread • Butter & Honey - 11

Grilled Bread Basket & Butter - 6

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Soups

French Onion •
Caramelized Spanish, red onion, shallots, garlic, chives, sherry, beef broth, herb- garlic croutons, swiss, white truffle oil - 13

Vegetable Lentil Soup •
Slow-simmered lentils, seasonal vegetables, dill-sour cream - 12

Lobster Bisque •
Slow simmered, rich flavors of sherry and tomato, fresh lobster meat, truffle oil - 20

Entrées

*Steakhouse Board •
Grilled 8oz Black Angus Filet, sriracha creamed spinach, maple smoked seasoned sweet potatoes, Worcestershire butter - 55

Red Wine Braised Short Rib •
Goat cheese sweet potato croquette, lemon grilled broccolini, demi-glace, blood sorrel leaves - 34

*Pan Roasted Duck Breast •
Black forbidden rice-mushroom risotto, wilted spinach, blackberry coulis, balsamic reduction - 35

Crispy Skinned Chicken •
Cranberry - onion - sage - cheddar brioche bread pudding, green beans, cider reduction, crispy shallots - 30

*Grilled Pork Chop •
Local apple compote, smoked barley, fried brussels sprouts, pomegranate plum wine reduction - 35

*Maple Scottish Salmon •
Warm shaved brussels sprouts, bacon vinaigrette, herb scalloped potato, mustard dijonnaise, celery leaves -33

*Marinated Lamb Porterhouse •
Vegetable lentils, pickled cucumber, harissa yogurt, crispy chickpeas -48

Local Maine Acorn Squash •
Wild rice, caramelized onions, sage, spiced walnuts, cherries, crumbled goat cheese, Bordeaux glaze - 28

Lobster Mac and Cheese •
Cavatappi pasta, cheddar and swiss cheese, fresh lobster meat, sherry-mornay sauce, Ritz cracker crumbs, white truffle oil - 34

Owner / Executive Chef Julie Cutting ~
**Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase risk of foodborne illness*