



dinner

bang's island mussels: seasonal preparation 15

pub 'mac n' cheese': local ale cheese sauce| orecchiette| arugula| olive oil| brioche crumb 13 v

buffalo chicken wings: house hot sauce| bleu cheese dressing 13 gf

truffle-parmesan frites: green thumb farms potato| white truffle dust| chive| parmesan| seasonal aioli 9 v, gf

batter fried cheddar curd: silvery moon creamery cheddar curd| heirloom tomato reduction 9 v

new england clam chowder: sustainably sourced clams| local milk| maine grown potato| bacon| celery| onion| dill | oyster cracker 11

caesar: crouton| grana padano| caesar emulsion| romaine 11 v

(add chicken 6 salmon 9 lobster 15)

gathered greens salad: little leaf greens| sunflower seed| gathered daily vegetables and herbs| seasonal champagne vinaigrette 9 vg, gf

(add chicken 6 salmon 9 lobster 15)

12oz grass-fed strip steak: seasonal preparation 33 gf

pan seared atlantic salmon: seasonal preparation 27 gf

maine lobster roll: 3 oz warm butter poached maine lobster| romaine| lemon aioli| chive| brioche| frites or demi salad mp

the nourish burger: maine family farms 8 oz burger| sharp cheddar| romaine| seasonal aioli| heirloom tomato| brioche| frites or demi salad 17

(add fried duck egg 3 pork belly 3)

fish and chips: sustainably sourced regional haddock| house root slaw| hand cut frites| dill-pea tendrils remoulade 19

vg - vegan v - vegetarian gf - gluten free

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

Local Partners: Coffee By Design: Portland, ME. Crown O' Maine: North Vassalboro, ME. Dandelion Spring Farm: Bowdoinham, ME. Gulf of Maine Sashimi: Portland, ME. Laughing Stock Farms: Freeport, ME. Little River Flower Farm: Buxton, ME.

Maine Grains: Skowhegan, ME. Maine Shellfish: Kennebunk, ME. Native Maine Produce: Westbrook, ME. Springworks Farm: Lisbon, ME. SoPo Seafood: South Portland, ME.

