

july

nourish



.small plates.

**blistered shishito peppers:** malden sea salt| house ranch| garlic scapes| pea tendrils 5 v

**bang's island mussels:** chorizo| pea tendrils| shishito pepper| white wine| cotija| pickled red onion| sourdough 15

**pub "mac n' cheese":** local ale cheese sauce| orecchiette| arugula| olive oil| sourdough crumb| gruyere frico 13 v

**burrata focaccia flatbread:** san marzano tomato| basil| house sourdough focaccia| balsamico 15 v

**buffalo chicken wings:** brined & hickory smoked jumbo wings| house hot sauce| bleu cheese dressing 13 gf

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

**batter fried cheddar curd:** smiling hill farm cheddar curd| heirloom tomato reduction 9 v

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

**caesar:** sourdough crouton| grana padano| caesar emulsion| baby romaine 11 v

(add chicken 6 salmon 9 lobster 15)

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

(add chicken 6 salmon 9 lobster 15)

.mains.

**12oz grass-fed strip steak:** duckfat confit new potato| king maitake mushroom| patty pan squash | grilled garlic scape| demi-glace 33 gf

**chicken saltimbocca roulade:** prosciutto-mozzarella sausage stuffed airline chicken breast| creamed wild spinach| quinoa 25 gf

**pan seared atlantic salmon:** lemongrass-thai chile coconut cream| beluga lentils| broccolini| hakeuri turnip| carrot 27 gf

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

**the nourish burger:** maine family farms 8 oz burger| pineland farms sharp cheddar| romaine| truffle parmesan aioli| heirloom tomato| brioche

frites or demi salad 17 (add fried duck egg 3 pork belly 3, grilled red onion 2)

**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



Executive Chef Christian Bassett

