

MENU



ADDITIONS

SHARED PLATE

CHARCUTERIE 28

capicola, hot soppressata, smoked speck ham, humboldt fog goat cheese, fig spread, cornichons, mustard, sliced baguette

ENTRÉE

GRILLED SWORDFISH 34

pineapple ginger salsa, choice of two sides

BAR

CÔTES DE GASCOGNE 13 / 50

Mary Taylor Wine "Olivier Gessler" Blanc | France

– crisp, floral and fresh with stone fruit & citrus notes

HEARTS OF PINE PALE ALE 9

Bissell Brothers | 5.2%

– brewed in collaboration & support of Hearts of Pine, Maine's first ever professional soccer club

MANGO MARGARITA 12

silver tequila, fresh lime, triple sec, oj, agave, mango puree

– make it spicy with ghost tequila +2