

## To Start

**Pan-Seared Mussels** roasted tomatoes, sherry, rosemary, & butter with grilled baguette 18

**Deep Fried Deviled Eggs** panko-crusted & deep-fried, smooth egg with Dijon, Parmesan, & crispy prosciutto 12

**Chilled Cheese Plate** three lovely cheeses, toasted nuts, cured meat, fresh fruit, grain mustard, & house-made crackers 20

# BLUE

*Chardonnay, Fess Parker*

*Sauvignon Blanc, Dashwood*

*Prosecco, Hillinger Rosé*

## Soups & Salads

**Maine Seafood Chowder** 9 / 11

**Today's Soup Creation** 8 / 10

**Arugula Salad** daikon radish, roasted shitake mushrooms, red onion, & red pepper, tamari sesame dressing with honey *GF* 14

*Vermentino, Argiolas*

**Spinach & Feta Salad** baby spinach, feta, shaved carrot, roasted pears, with cider vinegar dressing *GF* 14

*Vinho Verde, Aveleda*

## The Maine Event

*Served with today's vegetable & starch*

**Oven Roasted Local White Fish** locally sourced whitefish, citrus herb crumb, Parmesan 24

*Pinot Grigio, Livon Collio*

**Grilled 6-Ounce Filet Mignon** seasoned & grilled, wild & exotic mushroom bacon sauce *GF* 48

*Red Blend, The Arborist*

**Pan-Seared Atlantic Salmon Filet** mustard sauce, served over broth of chickpeas, baby kale, garlic, pancetta, & grape tomatoes *GF* 26

*Rosé, Gobelsberg*

**Fettucine & Vegetables** portobello mushroom, shaved carrot, & zucchini, with roasted tomato, cream, port wine, & Asiago cheese 24

*Fumé Blanc, Ferrari Carano*

**All-Natural Beef Burger\*\*** 8 oz, topped with cheddar, bacon, & sweet pickled peppers, brioche bun 20

*Baxter Coastal Haze IPA*

**Pan-Seared Pork Tenderloin** pork medallions dredged in cornflour, sautéed with lemon, capers, and golden raisins *GF* 28

*Pinot Noir, Underwood*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.  
Art in the dining & living room by George Baker & Dennis Rafferty is for sale.*

*Finest Kind Ingredients - Thoughtfully Prepared  
Esau Crosby, Executive Chef*

