

BLUE

To Start

Bangs Island Mussels lemongrass, Thai basil, cilantro, coconut cream, baguette 21

Fried Pork Belly Maine maple five-spice gastrique, pickled red onion, Brussel sprouts
Kimchi (gf) 18

Smoked Whitefish Brandade rye crumble, potato, celery & red pepper relish, crostini 15

Burrata citrus, lavender honey, pickled ramps, toasted almonds, focaccia 17

Robinhood Cove Oysters fennel & cucumber mignonette, lemon (gf) 10.5 / 21 / 42

Cheese Plate flatbread crackers, seasonal chutney, thyme mustard, charcuterie 21

Soup & Salad

Seafood Chowder (gf) 13 | **Roasted Tomato Bisque** herbed goat cheese crostini (v) 11

Little Leaf Greens aged sherry vinaigrette, bacon lardons, radish, crispy shallots, shaved
fennel (gf) 14

Hail Caesar! baby romaine, spring peas, confit garlic, asparagus, cured egg yolk, white
anchovy, torn croutons* 16

Roasted Cod Loin sweet potato, bacon, & ramp hash, chardonnay-thyme butter (gf) 25
Fume Blanc, Ferrari Carrano

Pan-Seared Salmon spring pea risotto, preserved lemon crème fraîche, smoked salmon
roe, baby carrots, focaccia crisp 26 *Pinot Grigio, Livon Collio*

Crispy Gnocchi bourbon mushroom cream, caramelized onions, baby kale, sunchoke
chips 26 (v) *Chardonnay, Fess Parker*

Juniper-Brined Duck Confit fried polenta, spring vegetable mélange, fig jam, ramp pesto
(gf) 40 *Pinot Noir, Underwood*

Grilled Hanger Steak forest mushroom galette, asparagus, red wine demi, micro
salad* 38 *Red Blend, The Arborist*

Burger, 8 ounce smoked cheddar, tomato jam, bacon aioli, confit onion, brioche,
hand-cut fries* 22 *Puffin Party IPA, Rising Tide*

Gluten-free items may include trace gluten. Ask your server for more information.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

Finest Kind Ingredients – Thoughtfully Prepared
Meg Fairman, Executive Chef

