

BLUE

To Start

Robinhood Cove Oysters spring onion mignonette, lemon (gf) 22.5 (6) / 45 (12)

Maine Mussels tarragon, Maine hard cider, grilled baguette 22

Crispy Brussel Sprouts ginger tamari gastrique, scallion, five-spice roasted cashew crumble, pickled red onion (v, gf) 14

Warm Crab Dip roasted red peppers, charred scallion, herbed crostini 18

Lamb Meatballs mint tahini yogurt, feta (gf) 17

Burrata black pepper honey, pickled cherries, Mandarin orange, Malden sea salt, house focaccia (v) 17

Maine Cheese Bite rotating artisan selection, seasonal chutney, house-made cracker (v) 12

Chips & Roe hand-cut potato chips, crème fraiche, crispy kale, smoked trout roe 16
+ Browne Trading Smoked Salmon 9

Soup & Salad

Our Seafood Chowder (gf) 11 / 14 | **Asparagus Bisque** chili oil, native crab (gf) 16

Little Leaf Salad blackberries, red onion, fresh basil, radish, feta, lemon vinaigrette (v, gf) 14

Hail Caesar! baby gem lettuce, spring peas, asparagus, confit garlic, parmesan, cured egg yolk, white anchovy, house croutons* 16

Roasted Cod truffled pea purée, carrots, herbed fingerling potatoes, basil aioli (gf) 34

Fume Blanc, Ferrari Carrano

Pan-Seared Salmon orzo, spring vegetables, confit garlic, spinach, ramp jus* 34

Pinot Grigio, Livon Collio

Crispy Skin Duck Confit spring pea risotto, apricot chutney, Thumbelina carrots (gf) 40

Pinot Noir, pas de probleme

Roasted Baby Vegetable Garden mushroom soil, goat cheese mousse, picked herbs (v) 24

Chardonnay, Fess Parker

Grilled NY Strip port wine reduction, potato-celeriac purée, asparagus* (gf) 42

Red Blend, The Arborist

The Burger, 8 ounce special blend, Gruyère, roasted forest mushrooms, heirloom tomato, truffle aioli, brioche, hand-cut fries* 24

The Substance, Bissell Bros.

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

