



## starters

- brown bread** – honey butter, VE – 6
- baby artichoke** – citrus, mayonnaise, olive, GF VE – 12
- tgt chowder** – casco bay whitefish, bacon, potato – 11
- grilled oysters** – chorizo butter, breadcrumb – 17
- maine crab cake** – orange, fennel, tarragon – 19
- mussels** – whole grain mustard cream, chive, sourdough – 20
- duck fritters** – red wine vinaigrette, chicory – 15

## salads

- kale salad** – ‘caesar’ dressing, parmesan, breadcrumb, VE – 14
- wedge salad** – gem lettuce, buttermilk, bacon, bleu cheese, GF – 14
- house salad** – spring greens, market vegetable, raspberry vinaigrette, croutons, VE – 12
- add protein:** crab cake – 14 chicken – 15 halibut – 18

## main course

- tofu & asparagus** – ginger, soy, quinoa, DF GF VG – 22
- gnocchi** – ‘pesto’, spinach, asparagus, VE – 24
- halibut** – white bean salsa verde, wilted greens, GF – 34
- lobster** – whole rocky bottom lobster, drawn butter, french fries, GF – *mkt*
- roast chicken** – local organic half chicken, farro, parmesan, broccolini – 32
- shepherd’s pie** – lamb, beef, english peas, GF – 24
- pork schnitzel** – mashed potato, celery root, dill, lemon – 27
- bryce’s burger** – horseradish, crispy onion, pickles, cheddar cheese, fries – 18
- pineland farms strip steak** – black pepper sauce, potato, watercress, GF – 36

## sides

- market vegetable**, GF VG – 7
- french fries**, DF VE – 6
- mashed potatoes**, VE GF – 8
- side salad**, VG – 8
- claire’s mac and cheese**, VE – 9

## dessert

- cookies** – with malted milk – 12
- pudding pie** – chocolate custard, caramel ganache, chantilly – 12
- ice cream sundae** – biscoff, banana, hot fudge – 12

# wines by the glass

## sparkling

Gran Gesta Cava NV, <i>Penedes, Spain</i>	- 12/48
Albert Bichot Crémant de Bourgogne Brut Rosé NV, <i>France</i>	- 15/60

## white

Foris Pinot Gris 2022, <i>Rogue Valley, Oregon</i>	- 12/48
Wapisa Sauvignon Blanc 2021, <i>Patagonia, Argentina</i>	- 10/40
Tassajara Chardonnay 2021, <i>California</i>	- 10/40
Forge Dry Riesling 2021, <i>Finger Lakes, New York</i>	- 13/52

## rosé/skin contact

Paysan Rosé 2023, <i>Central Coast, California</i>	- 12/48
Krasno Orange Wine, <i>Goriška Brda, Slovenia</i>	- 13/52

## red

Ruhlmann 'Cuvee Mosaïque' Pinot Noir 2022, <i>France</i>	- 13/52
Granito del Cadalso Garnacha 2021, <i>Spain</i>	- 14/56
Mio Malbec 2021, <i>Mendoza, Argentina</i>	- 10/40
Castello di Farnetella Chianti Colli Senesi 2021, <i>Italy</i>	- 11/44
Postmark Cabernet Sauvignon 2021, <i>California</i>	- 15/60

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## sparkling

Azimut Brut Nature NV, <i>Penedes, Spain</i>	- 40
Schramsberg Blanc de Blanc 2020, <i>California</i>	- 92
Gosset Grand Reserve Brut NV, <i>Champagne, France</i>	- 128

## white

Nortico Alvarinho 2022 Vinho Verde, <i>Portugal</i>	- 38
Cantina Tramin Pinot Grigio 2022, <i>Italy</i>	- 47
Craggy Range Te Muna Sauvignon Blanc 2023, <i>New Zealand</i>	- 55
Château de la Bigotiere Melon de Bourgogne 2022, <i>France</i>	- 37
Atmosphere Sancerre 2022, <i>Loire Valley, France</i>	- 75
RouteStock Sauvignon Blanc 2022, <i>California</i>	- 45
Poggio al Tesoro Solosole Vermentino 2022, <i>Italy</i>	- 56
Granbazan Etiqueta Verde Albarino 2022, <i>Spain</i>	- 54
Cadre Sea Queen Albarino 2022, <i>California</i>	- 58
Albert Bichot Chablis 2022, <i>Burgundy, France</i>	- 60
Carol Shelton Wild Thing Viognier 2022, <i>California</i>	- 52
Stuhlmuller Estate Chardonnay 2021, <i>California</i>	- 60
Vignobles Denis Chenin Blanc, <i>Loire Valley, France</i>	- 49
Terrien Chardonnay 2018, <i>Sonoma, California</i>	- 86

## rose/skin contact

Château l'Escarelle Mediterranee Rose 2022, <i>France</i>	- 41
Lubanzi 'Orange is Skin Contact' Chenin Blanc, <i>South Africa</i>	- 47

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## red

Ravines Cabernet Franc 2021, <i>Finger Lakes, New York</i>	- 60
Au Bon Climat Pinot Noir 2021, <i>Santa Barbara, California</i>	- 57
de la boue, Pinot Noir 2021, <i>Willamette Valley, Oregon</i>	- 78
Ken Wright Pinot Noir 2021, <i>Willamette Valley, Oregon</i>	- 62
Domaine du Mont Verrier 2020, <i>Beaujolais-Villages, France</i>	- 47
Maison Nicolas Potel Pinot Noir, <i>Burgundy, France</i>	- 54
Gaspard Cabernet Franc 2021, <i>Touraine, France</i>	- 40
Obsidian Wine Co. Pinot Noir 2021, <i>Carneros, California</i>	- 84
Birichino Old Vines Grenache 2022, <i>Central Coast, California</i>	- 72
Love You Bunches Sangiovese 2022, <i>California</i>	- 55
Señorio de P. Peciña Reserva 2014, <i>Rioja, Spain</i>	- 63
Château de Saint Cosme Syrah 2022, <i>Rhône Valley, France</i>	- 45
Produttori del Barbaresco Langhe Nebbiolo 2018, <i>Italy</i>	- 108
Atlas Wines Omen Cabernet Sauvignon 2019, <i>California</i>	- 46
Portlandia Cabernet Sauvignon 2020, <i>Columbia Valley, OR</i>	- 48
Tolaini Valdisanti, Cabernet Sauvignon Blend, <i>Tuscany, Italy</i>	- 80
Alexander Valley Estate Cabernet Sauvignon 2019, <i>Napa, CA</i>	- 67
Hoopes Cabernet Sauvignon 2018, <i>Napa Valley, California</i>	- 110
Obsidian Ridge Cabernet Sauvignon Blend 2021, <i>Lake County, CA</i>	- 165
Justin Isosceles Cabernet Sauvignon Blend 2020, <i>Paso Robles, CA</i>	- 290

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## specialty cocktails

Garden Spritz <i>Vodka, Elderflower Tonic, Lemon, Basil, Cucumber</i>	- 13
Bittersweet Margarita <i>Tequila, Agave, Angostura, Lime</i>	- 14
Clearview Martini <i>Gin, Dry Vermouth, Orange Bitters</i>	- 13
Vacation from Manhattan <i>Rye, Red Vermouth, Cynar, Fino, Chocolate Bitters</i>	- 12
Maker's Negroni <i>Bourbon, Campari, Vermouths, Angostura</i>	- 14
Espresso Martini <i>Vodka, Kahlua, Bard Coffee</i>	- 14
SpagliaNO* <i>Abstinence Blood Orange NA Spirit, Thyme, Citrus</i>	- 10
Sunshine* <i>Carrot, Apple Cider Vinegar, Celery Bitters, Lime</i>	- 8

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## draft beer

Allagash White, <i>Portland, Maine</i>	- 8
Maine Beer Company Lunch IPA, <i>Freeport, Maine</i>	- 11
Nonesuch River Brewing Red Irish Ale, <i>Scarborough, Maine</i>	- 7

## bottled beer

Geary's Pale Ale, <i>Portland, Maine, 12oz</i>	- 6
Narragansett Brewing Co. Lager, <i>Providence, RI, 16oz</i>	- 5
Stella Artois, <i>Belgium, 12oz</i>	- 7
Oxbow Farmhouse Ale, <i>Newcastle, Maine, 12oz</i>	- 9
Austin Street Patina Pale Ale, <i>Portland, Maine, 16oz</i>	- 10
Foulmouthed Brewing Grawlix IPA, <i>South Portland, Maine, 16oz</i>	- 11
Orange Bike ESB, GF, <i>Portland, Maine, 12oz</i>	- 11
Kit NA On Your Mark Blonde Ale, <i>Portland, Maine, 12oz</i>	- 8