



APPETIZERS

Daily Creative Soup 5.

Atlantic Mussels with Lemon-Garlic Butter 9.
white wine, fresh herbs

Roasted Red and Yellow Beets with Goat Cheese and Pumpkin Seeds 9.
balsamic syrup, extra virgin olive oil

Crispy Pork Belly 10.
sautéed wild mushrooms, arugula, cabernet glaze

Selection of Small Farm Maine Cheeses 11.
fresh fruit, candied nuts, ginger honey

All Natural Beef Carpaccio 9.
capers, pickled red onion, parsley-horseradish aioli, garlic crostini

SALADS

Bibb Lettuce with Fresh Herb Vinaigrette 6.
red onions, cucumber, grape tomatoes, kalamata olives

Classic Caesar Salad 6.
lemon, crispy Parmesan, croutons, creamy Caesar dressing

Baby Spinach with Local Apples, Celery Root and Blue Cheese 8.
toasted almonds, cracked pepper, balsamic vinaigrette

Mixed Greens with Candied Pecans, Pomegranate and Goat Cheese 8.
apple cider vinaigrette

ENTREES

Almond Encrusted Faroe Island Salmon Filet 25.
herb couscous, buttered beets, artichoke aioli

Char-grilled New York Strip Steak with Blue Cheese Crust 27.
baby spinach with lemon & garlic, mashed potatoes, red wine reduction

Roasted Garlic Crusted Angus Pot Roast 22.
turnips, carrots, baby potatoes, Allagash stout-horseradish braise

Wild Mushroom and Goat Cheese Stuffed Chicken Roulade 20.
wrapped in maple-Tabasco bacon, sweet potato & asparagus hash, roasted chicken jus

Pan-seared Wild Mushroom Rubbed Bistro Steak 25.
shiitake & brandy cream sauce, mashed potatoes, roasted broccoli

Orechiette Pasta with House-Made Garlic/Fennel Sausage and Lakin's Gorges Ricotta 19.
broccoli rabe, roasted tomatoes, extra virgin olive oil

Grilled Thick-cut Pork Rib Chop 19.
fennel brine, garlic mashed potatoes, green beans, apple and plum compote

Creamy Risotto with Wild Rice and Butternut Squash 16.
parmesan cheese, fresh herbs, crispy mushrooms