

The MENU

SALADS

TOMATO BURRATA SALAD

CREAMY BURRATA SERVED OVER FRESH ARUGULA AND RIPE TOMATOES, FINISHED WITH CHIFFONADE BASIL, EXTRA VIRGIN OLIVE OIL, AND A RICH BALSAMIC REDUCTION. 12

La Valentina Cerasuolo d'Abruzzo Rose' 12

SPRING SALAD

MIXED GREENS TOPPED WITH SHAVED CARROTS, RED ONION, AND CRISP GREEN APPLES, FINISHED WITH OUR HOUSEMADE MAINE MAPLE VINAIGRETTE. 9

HALLOUMI SALAD

FRIED HALLOUMI CHEESE AND BLISTERED GRAPES OVER FRESH ARUGULA, DRESSED WITH OUR HOUSEMADE PRESERVED LEMON VINAIGRETTE. 12

SOUP

SHRIMP SAGANAKI

TENDER SHRIMP IN A VIBRANT TOMATO AND HERB BROTH, TOPPED WITH FETA CHEESE AND MEDITERRANEAN FLAVORS. 15

l'Etang Picpoul de Penet 10

Marcel Giraudon Bourgogne Chitry Pinot Noir 14

CHOWDER OF THE DAY

STARTERS

LEMON & DILL MARINATED SHRIMP

TENDER SHRIMP MARINATED IN FRESH LEMON AND DILL, SERVED WITH HOUSEMADE GARLIC CROSTINI. 15

Marcel Giraudon Bourgogne Chitry Pinot Noir 14

TIRADITO

THINLY SLICED LOCALLY SOURCED RAW FISH WITH MARINATED CUCUMBERS, FRESH CAULIFLOWER, AND SWEET MANGO, FINISHED WITH A SPICY CHILI-LIME SAUCE. 19

Marcel Giraudon Bourgogne Chitry Pinot Noir 14

HOUSEMADE SMOKED RIBS

RUBBED WITH OUR SIGNATURE BLEND OF SPICES, APPLE BRANDY-SPRITZED, AND SLOW-SMOKED FOR OVER SIX HOURS UNTIL PERFECTLY TENDER AND FALLING OFF THE BONE. SERVED WITH WARM LEMON WATER FOR HANDWASHING. 15

Alois Campole (Aglianico) 13

CARROT PUFFS

CRISPY, GOLDEN FRITTERS PACKED WITH SHREDDED CARROTS AND SAVORY SEASONINGS, SERVED WITH OUR TRIPLE-CHURNED HOT HONEY YOGURT. 12

MAINS

CRAB RISOTTO

SILKY MASCARPONE AND LEMON RISOTTO WITH LOCALLY SOURCED CRAB AND FRESH SNAP PEAS FOR A TASTE OF THE MAINE COAST. 32

Azahar Vinho Verde 12

Surrau Naracu Cannonau di Sardegna 12

WAGYU STEAK

PREMIUM AMERICAN WAGYU, EXPERTLY PREPARED AND TOPPED WITH HOUSEMADE FLAVORED BUTTER, SERVED ALONGSIDE CREAMY HORSERADISH AND GOAT CHEESE MASHED POTATOES AND A SEASONAL VEGETABLE. 54

Grassot Jean-Francois Malsert 2024 20

PAN-SEARED DUCK

TENDER PAN-SEARED DUCK BREAST SERVED OVER A VIBRANT BEETROOT AND RASPBERRY PURÉE WITH WILTED GREENS. 42

Hareter Zweigelt 12

DESSERT

TIRAMISU

DELICATE HOUSE-BAKED LADYFINGER CAKE SOAKED IN DISARONNO AND COFFEE, LAYERED WITH MASCARPONE SWEET CREAM AND FINISHED WITH SHAVED CHOCOLATE. 12

Braida Brachetto d'Acqui 10

GLUTEN-FREE CHOCOLATE CAKE

OUR VERSION OF DEATH BY CHOCOLATE: A DENSE, FUDGY CHOCOLATE CAKE MADE BY THE CHEF AND FINISHED WITH A HOUSEMADE FLAVORED DRIZZLE. 12

Amaro Nonino 9

Vin Santo 9

GLUTEN FREE ITALIAN LEMON CORN CAKE

HOUSE BAKED POLENTA CAKE DRIZZLED WITH LEMON SYRUP AND TOPPED WITH MASCARPONE FROSTING AND CANDIED PISTACHIOS. 12

HOUSE MADE ICE CREAM SAMPLER

THREE SCOOPS OF OUR CHEF'S HOUSE-MADE ICE CREAMS, HIGHLIGHTING FRESH SEASONAL INGREDIENTS AND CLASSIC FLAVORS, BEAUTIFULLY PRESENTED FOR A MEMORABLE FINISH TO YOUR DINING EXPERIENCE. 12