

SPREADS

\$12 EACH OR 3 FOR \$30

LABNEH

Za'atar / Cucumber / Pita

TARAMASALATA

Bluefish / Matzo Crackers / Chives

HOMMUS

Tahini / Olive Oil / Pita

CHEF'S TASTING*

Let our Chefs guide you through a progressive tasting of our cuisine, that highlights the best locally sourced vegetables, fish, and meat.

\$70 per person. Add wine pairings for \$35.

Offered for the entire table only.

VEGETARIAN TASTING*

We are pleased to offer unique vegetarian and vegan tasting menus that feature seasonal ingredients from our local farmers.

\$50 per person. Add wine pairings for \$35.

Offered for the entire table only.

Please inform us of any allergies or dietary restrictions.

We are happy to accomodate them.

We would like to thank our local farmers who we have established relationships with in order to source the best possible produce, meat and poultry: Bumbleroot Farm, Windham; Snell Family Farm, Buxton; Stonecipher Farm, Bowdoinham; Green Spark Farm, Cape Elizabeth; Two Farmers Farm, Scarborough; and Sumner Valley Farm, Sumner.

**Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*



VEGETABLES**FATTOUSH SALAD 11**

Pickled Pepper / Greens / Onion / Radish

CHICKPEA FRIES 11

Harissa Yogurt / Shallot / Za'atar

BEETS 14

Plum / Frisée / Pistachio

KALE TABBOULEH 10

Parsley / Bulgar / Mint / Cucumber

POTATOES 13 / 23

Tuna / Olive Oil / Lemon / Capers

CAULIFLOWER 12

Tahini / Parmesan / Carrots

FALAFEL 11

Amba / Cilantro / Hommus / Markook

GRAPE LEAVES 13 / 23

Grapes / Allspice / Dill

ASPARAGUS + FETA* 13

Asparagus / Organic Egg / Mint

SEAFOOD**OYSTERS* 18**Allagash White / Lemon / Sumac
*Served By The 1/2 Dozen***FLUKE CRUDO* 14**

Apricot / Kohlrabi / Lime / Bulgar

SEAFOOD CON'T**LOBSTER 17 / 32**

Mussels / Garlic / Saffron / Scallions

TUNA* 18 / 32

Ginger / Cilantro / Avocado Tourn

"SHRIMP + GRITS" 17 / 32

Quinoa / Bacon / Aleppo Pepper

HAKE 15 / 28

Tahini / Zucchini

WILD SALMON* 16

Cherry / Aleppo / Yogurt

MEAT**CHICKEN 14 / 27**

Freekeh Risotto / Artichokes

PORK BELLY 14 / 27

Date Molasses / Sesame Seed / Chilies

LAMB SAUSAGE* 17 / 32

Yogurt / Cinnamon / Bulgar

FARFALLE 14

Chicken Sausage / Asparagus / Shiitake

SPANAKOPITA 15

Duck Confit / Swiss Chard / Raisin

FLAT IRON STEAK* 17 / 32

Mushroom / White Bean / Oregano

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