

SPREADS

\$12 EACH OR 3 FOR \$30

SKORDALIA

Almond / Garlic / Scallion
Pita

HOMMUS

Tahini / Olive Oil / Lemon
Pita

LABNEH

Cucumber / Olives / Pickled Onion
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.

*\$75 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.

*\$55 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 accommodate them.*

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

VEGETABLES

FATTOUSH SALAD 12

Pickled Vegetables / Toasted Pita / Arugula / Sumac

CHICKPEA FRIES 11

Harissa Yogurt

ASPARAGUS 14

Organic Duck Egg / Goat Cheese / Sumac

POTATOES 13

Turmeric / Cumin / Yogurt / Aleppo

GRAPE LEAVES 18

Tzatziki / Honey / Nettles

FALAFEL PLATE 15

Hommus / Cilantro / Mango

HALLOUMI & FENNEL 14

Phyllo / Grapes / Green Garlic

MAN'OUSHE 14

Mediterranean Flatbread / Artichokes / Feta

BEETS 15

Cherries / Rhubarb / Shiso / Goat Cheese

ENGLISH PEA AGNOLOTTI 16

Lemon / Ricotta

*Executive Chef - Matt Ginn
Chef de Cuisine - Hagai Bernstein
Sous Chef - Hannah Ryder*

FISH

CASCO BAY MUSSELS 19

Green Garlic / Turmeric / Lemon

TUNA* 22

Ginger / Cilantro / Avocado Tourné

BLACK BASS CRUDO* 17

Harissa / Grapefruit / Fennel / Olive

WILD PRAWNS 20

Coconut / Lime / Aleppo

SALMON* 18

Cucumber / Yogurt / Snap Pea

OYSTERS 18

Pomegranate / Ginger / Shiso

MEAT

BEEF FLANK STEAK* 26

Asparagus / Horseradish / Potato / Ramps

CHICKEN 19

Artichokes / Arancini / Garlic / Mint

BEEF & LAMB KIBBEH 17

Yogurt / Jalapeño / Spring Onion

HUDSON VALLEY DUCK* 17

Cherries / Aleppo / Yogurt

KIBBEH NAYEH 15

Beef Tartare / Jalapeno / Scallion / Bulgar

PORK SAUSAGE 17

Allspice / Pomegranate / Farro / Parsley / Aleppo

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

DESSERT

TAHINI PARFAIT 10

Chocolate / Hazelnut / Banana

BAKLAVA ICE CREAM 7

Vanilla / Pistachio

MEDITERRANEAN

"COOKIES" 8

Persian Baklava / Seasonal
Mommoul / Tahini Cookie

SORBET 6

Seasonal Preparation

MALABI 8

Coconut / Hibiscus / Cherry
Pistachio

TURMERIC CAKE 11

Almond Ice Cream / Citrus

DESSERT WINES

LAFLEUR

SAUTERNES 2015

Bordeaux, France 10

BODEGAS YUSTE

"AURORA"

OLOROSO SHERRY

Jerez, Spain 8

SMITH WOODHOUSE 10

YR TAWNY Portugal 12

MAURY 10YR CUVÉE

SPÉCIALE MAS AMIEL

Languedoc, France 16

DONA ANTONIA WHITE

PORTO RESERVA

BLANCO Portugal 12

VINEDO DE LOS

VIENTOS "ALCYONE"

TANNAT NV

Canelones, Uruguay 10

AFTER DINNER

AVERNA 9

CARDAMARO 9

CYNAR 10

FERNET BRANCA 10

GRAND MARNIER 11

LIMONCELLO 9

MONTENEGRO AMARO

10

ROMANA SAMBUCA 8

MELETTI 10

DISARONNO 11

Party of 12 or more?

*Please reach out us to learn more about reserving our mezzanine for
your private lunch, dinner or cocktail party.*

Did you know that we also cater?

COFFEES / TEAS

CARRABASSETT

FRENCH PRESS

SM 4 / LG 9

TURKISH COFFEE 6

BARD'S TEMPEST 4

MORROCAN MINT 6

BLACK DECAF 4

CHAMOMILE LEMON 6



*Visit our sister property, Chebeague Island Inn, also a Prentice
Hospitality Group property.*