



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
- bangs island mussels** – whole grain mustard cream, chive, sourdough – 20
- duck fritter** – 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, DF GF VG – 12
- add protein:** crab cake – 14 chicken – 15 halibut – 16

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** – 1/2 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

DF–Dairy Free | GF–Gluten Free | VG–Vegan | VE–Vegetarian | An automatic 3% kitchen wellness fee will be added to the total of the bill before tax.

This will be split evenly among the kitchen staff. If you would like this charge removed, please let our team know.

For your convenience, a 20% gratuity will be automatically added to parties of 6 or more.

*Consuming raw and undercooked foods (fish, shellfish, meat, egg, poultry, etc.) may increase the risk of getting a foodborne illness.

wines by the glass

sparkling

Prosecco on tap, <i>Veneto, Italy</i>	- 8
Gran Gesta Cava NV, <i>Penedes, Spain</i>	- 12/48

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

Ruhmann '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

sparkling

Azimut Brut Nature NV, <i>Penedes, Spain</i>	- 40
Schramsberg Blanc de Blanc 2020, <i>California</i>	- 92
Albert Bichot Crémant de Bourgogne Brut Rosé NV, <i>France</i>	- 50
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
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

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
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
Love You Bunches Sangiovese 2022, <i>California</i>	- 55
Señorío 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

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

* non alcoholic

draft beer

Allagash White, <i>Portland, Maine</i>	- 8
Maine Beer Company Lunch, <i>Freeport, Maine</i>	- 11

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, 16oz</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, <i>GF, Portland, Maine, 12oz</i>	- 11
Kit NA On Your Mark Blonde Ale, <i>Portland, Maine, 12oz</i>	- 8