

SOUPS + SALADS

SOUPS OF THE SEASON // OF THE LAND 8 • OF THE SEA 10

PICKLED BEETS GF // CIPOLLINI ONION ~ ALMOND VINAIGRETTE ~ PECORINO ~ WATERCRESS	13
ARUGULA SALAD GF // GOAT CHEESE ~ BASIL VINAIGRETTE ~ MARINATED ONIONS ~ ROASTED TOMATO	11
BABY KALE GF // CRANBERRIES ~ PECANS ~ APPLE ~ TOASTED CUMIN VINAIGRETTE	12
ADD TO ABOVE SALADS: GRILLED OR FRIED CHICKEN 5 / CRAB CAKES 12 / LOBSTER 15	
GRILLED FLATBREAD // MARINATED TOMATOES ~ COTIJA CHEESE ~ ARTICHOKE	15
CRAB & SPINACH CAKES GF // MAINE CRAB CAKES ~ TARRAGON TARTAR SAUCE ~ CURED LEMON	16

SANDWICHES, BURGERS + MAINS

SOUP & SANDWICH	11
½ TOASTED CHEESE AND TOMATO SANDWICH ~ CHOICE OF A CUP OF SOUP OR CHOWDER	
GRASS FED BEEF BURGER	15
CHOICE OF MAINE CHEDDAR ~ SWISS ~ PROVOLONE ~ PARMESAN	
BUTTERMILK FRIED CHICKEN WRAP	12
MORSE'S SAUERKRAUT ~ SWISS ~ HICKORY 1000 ISLAND	
CUBAN PANINI	14
SHAVED HAM & PULLED PORK ~ QUESO BLANCO ~ SOUR PICKLE ~ MAPLE MUSTARD - CIABATTA	
FRESH CATCH TACOS GF	MKT
CORN TORTILLA ~ SPICY SUGAR KELP SLAW ~ GINGER REMOULADE	
LOBSTER ROLLS HALF SIZE 11 / FULL SIZE 21	
BUTTERED DOG ROLL ~ LEMON THYME DRESSING ~ SALT & VINEGAR CHIPS	
MUSHROOM MAC & CHEESE	14
NORTH SPORE MUSHROOMS ~ MANCHEGO ~ MASCARPONE ~ TRUFFLE	
ADD LAZY LOBSTER / 15	
BUTCHER BLOCK SELECTION GF	MKT
DAILY SELECTION ~ RAMP PESTO ~ GARLIC MASHED ~ SHAVED FENNEL	
TURKEY MEATLOAF	14
GARLIC MASHED ~ SEASONAL VEGETABLE ~ CRANBERRY COLESLAW	

CHEF: TIM PIERRE LABONTE // SOUS CHEF: ANTHONY ST. PETER

PRODUCTS ARE SOURCED LOCALLY WHEN AVAILABLE.

CONSUMING RAW OR UNDERCOOKED FOODS INCREASE THE RISK OF CONTRACTING FOOD BORNE ILLNESS.