

White Satellite Sauvignon Blanc 2023 (New Zealand - Marlborough) Echeverria Reserve Chardonnay 2022 (Chile - Curico Valley) Joseph Cattin Riesling 2022 (France - Alsace) Dr. Konstantin Frank Semi-Dry Riesling 2021 (NY - Finger Lakes)	\$12 \$11 \$12	\$56 \$53 \$56 \$56
Rosé and Sparkling Conta-me Vinho Verde Rosado 2022 (Portugal) Aix Quise Rosè 2023 (France - Provence) Mas de Gourgonnier Rosè 2023 (France - Provence) Thienot Brut Rosè N.V. (France - Champagne)	\$16	\$50 \$68 \$75 \$120
J.P. Chenet Blanc de Blancs (France - Cotes de Gascogne) Billecart Brut Reserve Champagne N.V. (France - Champagne) Ruinart Blanc de Blancs Champagne N.V. (France - Champagne)	\$13	\$50 \$112 \$186
Red Clos Des Fous Pinot Noir 2020 (Chile - Aconcagua) Luigi Giordano Langhe Nebbiolo 2021 (Italy) Oeno Cabernet Sauvignon 2020 (California - Sonoma) Jolie Laide Gamay 2023 (California - Sonoma) Roger Perrin Grenache 2020 (France - Rhone - Chateuaneuf du Pape	\$15 \$18 \$18	\$68 \$75 \$75 \$82 \$95
Craft Beer, Cider & Hard Seltzer Narragansett Lager (Rhode Island) Allagash White Wheat Beer (Portland, ME) Maine Lunch IPA (Freeport, ME) Fogtown Stout (Ellsworth, ME) Norumbega Classic Dry Cider (New Gloucester, ME) Baxter Maine Lemon/Lime Hard Seltzer	\$6 \$7 \$14 \$11 \$11 \$6	
Cocktails		.
Letters from an Orange Mailbox Calvados and wind-damaged apple.		\$14
Penobscup Gin, fernet, ginseng, cider, and cucumber. Midcoast Fashioned		\$16 \$14
Bourbon, autumn olive, sage, and brown butter.		
Norumbega Martini Vodka, gin, tomato, and dry vermouth.		\$15
Trolley Marsh Gin, campari, sweet vermouth, cranberry, and samphire.		\$16
First Sister Mezcal, corn, charred onion, and lime.		\$16
Pacha Mama Pisco, squash, oats, and epazote.		\$15
Non-Alcoholic Duché de Longueville Sparkling Cider (France) Athletic Brewing Co. Lemon Radler (Stratford, CT) Chaga and Juniper Mocktail Sodas, Coffee & Tea (Coke, Diet Coke, Sprite, Ginger Ale, Club Soda) Double Espresso or Latté Ice Coffee Sanpellegrino Sparkling Water 1L	\$6 \$13 \$4 \$5/\$' \$4 \$8	\$36 7
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We accept Visa, Mastercard, Discover, and American Express. We are not always able to accept cash payments. 20% min. gratuity for parties of 6 or more. Thank you!



Bar Bites

Onion Popcorn (GF) Sun-dried popcorn, brown butter, and fried herbs	\$8
Charcuterie and Cheese Board (GF) Cured meats and local cheeses, cornichons, and olives	\$22
Crab + Artichoke Dip (Optional GF) New England staple served with grilled sourdough. Extra Bread - \$5	\$17
Chicken Lollipops (Optional GF) Deep fried chicked wings, cucumber slaw, and ranchera dipping sauce	\$19
Bursted Tomato Burrata (optional GF) Burrata served with warm burst tomatoes in olive oil, pesto, and toasted sourdough Extra Bread - \$5	\$18
Crispy Prosciutto Devilled Eggs (GF, DF) Southern deviled eggs topped with crispy prosciutto and fried capers	\$13
French Fries (GF, DF) Hand cut french fries served with rocoto mayonnaise	\$10

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. $\mathsf{GF} = \mathsf{Gluten}$ Free, $\mathsf{DF} = \mathsf{Dairy}$ Free.