



White

Satellite Sauvignon Blanc 2023 (New Zealand - Marlborough)	\$12	\$56
Echeverria Reserve Chardonnay 2022 (Chile - Curico Valley)	\$11	\$53
Joseph Cattin Riesling 2022 (France - Alsace)	\$12	\$56
Dr. Konstantin Frank Semi-Dry Riesling 2021 (NY - Finger Lakes)		\$56

Rosé and Sparkling

Conta-me Vinho Verde Rosado 2022 (Portugal)		\$50
Villa J. Augusta Rosè 2023 (France - Alpes de Haut Provence)	\$13	\$58
Mas de Gourgonnier Rosè 2023 (France -)		\$75
Thienot Brut Rosè N.V. (France - Champagne)		\$120
J.P. Chenet Blanc de Blancs (France - Cotes de Gascogne)	\$13	\$50
Billecart Brut Reserve Champagne N.V. (France - Champagne)		\$112
Ruinart Blanc de Blancs Champagne N.V. (France - Champagne)		\$186

Red

Clos Des Fous Pinot Noir 2020 (Chile - Aconcagua)	\$15	\$68
Luigi Giordano Langhe Nebbiolo 2021 (Italy)	\$18	\$75
Oeno Cabernet Sauvignon 2020 (California - Sonoma)	\$18	\$75
Jolie Laide Gamay 2023 (California - Sonoma)		\$82
Roger Perrin Grenache 2020 (France - Rhone - Chateau-neuf du Pape)		\$95

Craft Beer, Cider & Hard Seltzer

Narragansett Lager (Rhode Island)	\$6
Allagash White Wheat Beer (Portland, ME)	\$7
Maine Lunch IPA (Freeport, ME)	\$14
Fogtown Stout (Ellsworth, ME)	\$11
Norumbega Classic Dry Cider (New Gloucester, ME)	\$11
Baxter Maine Lemon/Lime Hard Seltzer	\$6

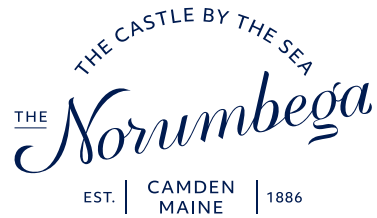
Cocktails

Letters from an Orange Mailbox Beeswax Gin, orange, sage, honey, and birch.	\$14
Penobscup Gin, fernet, ginseng, cider, and cucumber.	\$16
Midcoast Fashioned Bourbon, autumn olive, sage, and brown butter.	\$14
Norumbega Martini Gin, vermouth, castelvetrano, and pernod.	\$15
Trolley Marsh Gin, campari, sweet vermouth, cranberry, and samphire.	\$16
Third Sister Mezcal, pumpkin, charred onion, and lime.	\$16
Pacha Mama Pisco, passion fruit, lime, and epazote.	\$15

Non-Alcoholic

Duché de Longueville Sparkling Cider (France)	\$36
Athletic Brewing Co. Lemon Radler (Stratford, CT)	\$6
Chaga and Juniper Mocktail	\$13
Sodas, Coffee & Tea (Coke, Diet Coke, Sprite, Ginger Ale, Club Soda)	\$4
Double Espresso or Latté	\$5 / \$7
Ice Coffee	\$4
Sanpellegrino Sparkling Water 1L	\$8

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. GF = Gluten Free, DF = Dairy Free.

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