



## BAR BITES

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|--------------------------------------------------------------------------------------|------|
| Warm marinated olives (DF, GF)                                                       | \$9  |
| Castelvetro and Kalamata olives, olive oil, garlic, herbs, chili flakes              |      |
| Onion popcorn (GF)                                                                   | \$8  |
| Brown butter, sun-dried popcorn, fried herbs                                         |      |
| French fries (DF, GF)                                                                | \$10 |
| Hand-cut potatoes, spicy ketchup                                                     |      |
| Focaccia breadsticks x3 (DF)                                                         | \$14 |
| House made focaccia, parmesan, mozzarella, herbs, marinara                           |      |
| Crispy prosciutto deviled eggs x3 (GF, DF)                                           | \$9  |
| Southern deviled eggs, crispy prosciutto, fried capers                               |      |
| Caprese bruschetta x3                                                                | \$12 |
| Grilled sourdough, baby burrata, campari tomatoes, basil, olive oil, pesto (no nuts) |      |
| Mini lobster rolls x2                                                                | \$24 |
| Homemade brioche buns, Maine lobster salad, lettuces                                 |      |

Chef Marymarcel Densmore

We accept Visa, Mastercard, Discover, and American Express. 20% Service Charge for Parties of 6+.

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

GF = Gluten Free, DF = Dairy Free. V = Vegetarian

## COCKTAILS

Beverage Director Steel Kilgore

|                                                                                   |      |                                                                |      |
|-----------------------------------------------------------------------------------|------|----------------------------------------------------------------|------|
| Letters From An Orange Mailbox<br>Beeswax Gin, Orange, Sage Garden, Birch & Honey | \$14 | Norumbega Martini<br>Gin, Olive Oil, Cocchi, Castelvetro Olive | \$16 |
| Pacha Mama<br>Pisco, Yuzu, Campari & Aji Amarillo                                 | \$15 | Third Sister<br>Mezcal, Squash, Charred Onion & Lime           | \$18 |
| Midcoast Fashion<br>Bourbon, Chamomile, Sage & Reishi                             | \$14 | Plural Ti<br>Rhum, Shiso, Sugar & Lime                         | \$14 |
| Penobscup<br>Fernet, Gin, Cucumber, Cider & Ginseng                               | \$16 |                                                                |      |

## WHITE

|                                                       |             |
|-------------------------------------------------------|-------------|
| Bouchard Chardonnay 2021 Bourgogne - FR               | \$17/ \$70  |
| Spy Valley Sauvignon Blanc 2022 Marlborough - NZ      | \$16 / \$68 |
| Koehler Ruprecht Kallstadter Riesling 2021 Pfalz - DE | \$16 / \$70 |
| Pullus Pinot Grigio 2023 Stajerska - Slovenia         | \$75        |
| Tanca Nica "Soki Soki" Zibibbo 2023 Sicily - Italy    | \$102       |
| Pelican Chardonnay 2023 Arbois(Jura) - France         | \$122       |
| Marc Morey Chardonnay 2022 1er Cru St. Aubin - FR     | \$126       |

## ROSÉ

|                                                     |           |
|-----------------------------------------------------|-----------|
| Paysan Grenache Blend 2024 Sonoma Coast - CA        | \$15/\$60 |
| Scala Gaglioppo 2024 Ciro - Italy                   | \$70      |
| Clos Cibonne "Caroline" Tibouren 2023 Provence - FR | \$90      |
| Pibarnon Mourvèdre/Cinsault 2024 Bandol - France    | \$120     |

## SPARKLING

|                                                    |             |
|----------------------------------------------------|-------------|
| J.P. Chenet Blanc de Blancs N.V. Gascogne - France | \$15 / \$58 |
| Domaine Serol Gamay N.V. Roannaise - France        | \$50        |
| Camillo Donati Lambrusco 2023 Parma - Italy        | \$68        |
| Luigi Giordano Brut Rosé 2023 Piedmont - Italy     | \$80        |
| Canard Duchene Brut 2015 Champagne - France        | \$90        |
| Jean Vesselle Pinot Noir N.V. Champagne - France   | \$120       |
| Billecart-Salmon Brut Rosé N.V. Champagne - France | \$180       |
| Ruinart Blanc de Blancs N.V. Champagne - France    | \$186       |

## RED

|                                                      |             |
|------------------------------------------------------|-------------|
| Pablo Fallabrino Tannat 2020 Atlantida - Uruguay     | \$13 / \$55 |
| Clos des Fous Pinot Noir 2023 Aconcagua - Chile      | \$17 / \$70 |
| Luigi Giordano Nebbiolo 2023 Piedmont - Italy        | \$18 / \$80 |
| Octavin Merlot Blend 2023 Arbois(Jura) - France      | \$70        |
| Fabien Jouves Amphore Malbec 2020 Cahors - France    | \$75        |
| Envinate Vidueño 2023 Canary Islands - Spain         | \$80        |
| Maison Belles lies L'Etrange 2019 Bourgogne - France | \$85        |
| Luigi Giordano Nebbiolo 2019 Montestefano - Italy    | \$135       |
| Bouchard Pinot Noir 2022 Corton Grand Cru - France   | \$300       |

## BEER & CIDER

|                                    |      |
|------------------------------------|------|
| Narragansette Lager - Rhode Island | \$6  |
| Allagash White Wheat Beer - Maine  | \$7  |
| Maine Lunch IPA - Maine            | \$14 |
| Fogtown Stout - Maine              | \$11 |
| Bordelet Poire - France            | \$14 |

## NON-ALCOHOLIC

|                                     |           |
|-------------------------------------|-----------|
| Muri Gooseberry & Quince 750ml - DK | \$48      |
| Guinness Stout - Ireland            | \$9       |
| Chaga Cream Soda                    | \$13      |
| Strawberry Cobbler Shake            | \$13      |
| Espresso / Latte                    | \$5 / \$7 |
| San Pellegrino 1000ml               | \$9       |
| Coca Cola Products                  | \$4       |

