



Harding & Sarah Smith | Proprietors
Declan Perry | Chef de Cuisine
Morris Centeno | Sous Chef

Soup & Salad

House Made Focaccia | 8

French Onion Soup

Sweet Onions, Red Wine, Veal Stock, Crouton, Gruyere | 15

Lobster Bisque

Fresh Lobster, Sherry, Cream | 25

Greens

Carrots, Cucumber, Radish, House Vinaigrette | 11

Caesar*

The Tradition Continues, Gem Lettuce, Croutons, White Anchovies, Fricco | 16

Steak & Cheese*

Beef Carpaccio, Fried Goat Cheese, Greens, Fried Capers, Red Onion, Aioli | 23

Wedge*

Iceberg, Great Hill Blue Cheese, Bacon, Chives, Bleu Cheese Vinaigrette | 16

Roasted Beet Salad

Roasted Beets, Local Goat Cheese, Winslow Farm Arugula, Marcona Almonds, Garlic Toast | 16

Hot Tomato Salad

Whole Grilled Heirloom Tomato, Buratta Cheese, EVOO, Vin Cotto, Sourdough | 21

Start

Shrimp Cocktail

Six Jumbo Shrimp,
House Cocktail Sauce | 25

Fried Shrimp Bang-Bang | 21

Wood Oven Roasted Mussels

*Nduja Salami, Shallots, Garlic,
Preserved Lemon | 25

*White Wine, Tomato, Herbs | 22

Wood Oven Baked Brie

Fig Gastrique, Cranberry Jam, Crostinis | 16

Beef Tartare*

Classic, Dijon, EVOO, Egg Yolk, Grilled Bread
and Classic Accompaniments | 30

Wood Oven Roasted Bone Marrow

Served with Grilled Sourdough, Oxtail Marmalade & Pickled Shallot Salad | 19

Local Shishito Peppers

Blistered, Winslow Farm Peppers, Smokey Rosemary Aioli, Pomegranate Molasses, Toasted Garlic | 16

Hen of the Woods Mushrooms

Timberwoods Farm, Tempura Fried, GR Aioli, Shreds, Pecorino | 18

Grilled Scallops

Celery Root Puree, Bacon Lardons,
Carrot Caramel | 25

Calamari

Nantucket Sound Squid, Pickled Peppers,
Roasted Jalapeno Aioli, Red Curry Coconut
Sauce | 18

Tuna Tartare*

Sushi Grade Tuna, Soy, Sesame, Scallions, Spice,
Crushed Avocado, Local Blue Corn Tortilla Chips | 29

Escargot

Wood Oven Baked, Garlic Butter, Grilled Bread | 16

Roasted Oyster Dynamite!

4 Local Oysters, Tobiko, Scallions, Toasted Sesame | 20

SPLIT PLATE CHARGE | 5

*Some items are served raw or may be cooked to order. Consuming raw or undercooked meats/poultry/fish/shellfish or eggs may increase your risk of foodborne illness. Please inform your server if a member of your party has a food allergy.

We proudly serve local meats and produce when available.

Protein Temperature Guide

Rare - Red, Cold Center | **Medium Rare** - Red, Cool Center | **Medium** - Red, Warm Center | **Medium Well** - Pink Throughout

A La Carte Protein

Local Hanger Steak* | 38

NY Sirloin* (14oz) | 49

Filet Mignon* (8oz) | 55

Ribeye* (20oz) | 66

Half Bird* | 27

Local Pork Chop* (14oz) | 31

House Aged Duck Breast* (14oz) | 35

NE Brook Trout* | 29

Salmon* (8oz) | 28

Scallops* | 38

Tuna Steak* (8oz) | MKP

Halibut (8oz) | 48

Maine Lobster Tail* | MKP

A La Carte Sides

Starches

Popover - butter, jam | 8

Baked Potato | 8

Potato Aligot | 12

Mashed Potatoes | 9

Famous Maine Sea Salt Fries | 11

Lobster Mashed Potatoes | 19

Horseradish Mashed Potatoes | 11

Lobster & Chive Risotto | 32

Crispy Saffron Polenta Cake | 7

Smoked Tomato Vinaigrette

Vegetables

Roasted Local Mushrooms | 15

Spicy Broccolini | 8

Garlic Spinach | 7

Grilled Asparagus | 9

Local Carrots | 9

Brussels Sprouts & Bacon | 11

Roasted Local Beets | 8

Creamed Spinach | 11

Sauce

Chimichurri | 3

Zippy | 6

Beurre Blanc | 5

Blue Cheese Fondue | 5

Bearnaise* | 5

Horseradish Cream | 3

Bordelaise | 7

Red Wine | 5

Peppercorn Bacon

Brandy Cream | 5

Entrees

No Substitutions on Entrees

Tuna Steak*

Sushi Grade, Crispy Saffron Polenta Cake, Spinach, Smoked Tomato Vinaigrette, Beurre Blanc | 48

Sea Scallops*

Lobster Risotto, Spinach, Buerre Blanc | 58

House Cured Duck Breast*

Celery Root Parsnip Puree, Local Mushrooms, Crispy Parsnips, Bordelaise Sauce | 43

Ribeye*

Horseradish Mashed Potatoes, Grilled Asparagus, Local Mushrooms, Bleu Cheese Fondue | 70

Steak Frites*

Hanger Steak, Famous Maine Sea Salt Fries, Bearnaise | 42

New York Sirloin*

Spicy Broccolini, Potato Aligot, Red Wine Sauce | 54

House Burger*

10oz Wagyu Beef, Bacon Onion Jam, Arugula, Goat Cheese, House Bun

Famous Sea Salt Fries or Local Greens | 35

NE Brook Trout*

Lobster Mashed Potatoes, Garlic Spinach, Beurre Blanc | 40

Salmon*

Basmati Rice, Broccolini, Kimchee Slaw, Yuzu Aioli | 38

Grilled Local Halibut*

Chorizo-Sweet Potato-Cauliflower Hash, Spinach, Chimichurri | 52

Pork Chop*

Brined, 14oz, Spice Rubbed, Mashed Potatoes, Sprouts & Bacon, Horseradish Cream | 43

Hanger Steak*

Potato, Bacon, Onion Hash, Sunny Farm Egg, Pickled Jalapenos, Chimichurri | 42

20% Gratuity may be added for parties of 6 or more

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