



Harding & Sarah Smith | Proprietors

Declan Perry | Chef de Cuisine

Morris Centeno | Sous Chef

Soup & Salad

Popover (butter, jam) | 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

Local Buratta Cheese Salad

Savory Poached Pear, Arugula Pesto, Pecan Crumble, Grilled Sourdough | 18

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, Pickled Peppers, 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

Grilled Sourdough, 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

Escargot

Wood Oven Baked, Garlic Butter, Grilled Bread | 16

Oyster Rockefeller

4 Wood Oven Local Oysters, Spinach,
Pernod Bacon Parmesan | 20

Wood Oven Pizza of the Day | MKP

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.

October, 2024

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* (9oz) | 38

NY Sirloin* (14oz) | 51

Filet Mignon* (8oz) | 57

Ribeye* (20oz) | 68

Half Bird* | 27

House Aged Duck Breast* (14oz) | 35

Local Pork Chop* (14oz) | 31

New Hampshire Brook Trout* | 29

Atlantic Salmon* (8oz) | 28

Gulf of Maine Sea Scallops* | 38

Enhancements

Bleu Cheese Topping | 9

Goat Cheese Topping | 6

Wood Grilled Shrimp | 7 each

Butter Poached Lobster | MKP

A La Carte Sides

Starches

Baked Potato | 8

Potato Aligot | 12/20

Mashed Potatoes | 9/15

Famous Maine Sea Salt Fries | 13

Lobster Mashed Potato | 22/41

Horseradish Mashed Potato | 11/20

Lobster Risotto | 32

Vegetables

Roasted Local Mushrooms | 15/23

Spicy Broccolini | 11/17

Garlic Spinach | 7/14

Grilled Asparagus | 11/17

Local Carrots | 9/13

Roasted Local Beets | 8/12

Brussels Sprouts & Bacon | 11/17

Creamed Spinach | 13

Sauce

Chimichurri | 3

Zippy | 6

Beurre Blanc | 5

Blue Cheese Fondue | 5

Bearnaise* | 5

Peppercorn Bacon Brady Cream | 5

Horseradish Cream | 3

Bordelaise | 7

Red Wine | 5

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Gulf of Maine Sea Scallops* | 38

Maine Lobster Tail | MKP

A La Carte Sides

Starches

Baked Potato | 8

Potato Aligot | 12

Mashed Potatoes | 9

Famous Maine Sea Salt Fries | 13

Lobster Mashed Potatoes | 22

Horseradish Mashed Potatoes | 11

Lobster & Chive Risotto | 32

Vegetables

Roasted Local Mushrooms | 15

Spicy Broccolini | 11

Garlic Spinach | 7

Grilled Asparagus | 11

Organic Carrots | 9

Brussels Sprouts & Bacon | 11

Roasted Local Beets | 8

Creamed Spinach | 13

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

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 | 73

Steak Frites*

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

New York Sirloin*

Spicy Broccolini, Potato Aligot, Red Wine Sauce | 57

House Burger*

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

Famous Sea Salt Fries or Local Greens | 35

New Hampshire Brook Trout*

Lobster Mashed Potatoes, Garlic Spinach, Beurre Blanc | 40

Salmon*

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

Pork Chop*

Brined, 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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