



Harding & Sarah Smith | Proprietors
Declan Perry | Chef de Cuisine

Soup & Salad

Popover (butter, jam) | 9

French Onion Soup

Sweet Onions, Red Wine, Veal Stock, Crouton, Gruyere | 16

Lobster Bisque

Fresh Lobster, Sherry, Cream | 26

Greens

Carrots, Cucumber, Radish, House Vinaigrette | 12

Caesar*

The Tradition Continues, Gem Lettuce, Croutons, White Anchovies, Fricco | 17

Steak & Cheese*

Beef Carpaccio, Fried Goat Cheese, Greens, Fried Capers, Red Onion, Aioli | 24

Wedge*

Iceberg, Great Hill Blue Cheese, Bacon, Chives, Bleu Cheese Vinaigrette | 17

Roasted Beet Salad

Roasted Beets, Local Goat Cheese, Winslow Farm Arugula, Marcona Almonds, Garlic Toast | 17

Local Buratta Cheese Salad

Savory Poached Pear, Arugula Pesto, Pecan Crumble, Grilled Sourdough | 19

Start

Shrimp Cocktail

Six Jumbo Shrimp,
House Cocktail Sauce | 26

Fried Shrimp Bang-Bang | 22

Wood Oven Roasted Mussels

*Nduja Salami, Shallots, Garlic,
Preserved Lemon | 26
*White Wine, Pickled Peppers, Herbs | 23

Wood Oven Baked Brie

Fig Gastrique, Cranberry Jam, Crostinis | 17

Beef Tartare*

Classic, Dijon, EVOO, Egg Yolk, Grilled Bread
and Classic Accompaniments | 31

Wood Oven Roasted Bone Marrow

Grilled Sourdough, Pickled Shallot Salad | 20

Local Shishito Peppers

Blistered, Winslow Farm Peppers, Smokey Rosemary Aioli, Pomegranate Molasses, Toasted Garlic | 17

Hen of the Woods Mushrooms

Timberwoods Farm, Tempura Fried, GR Aioli, Shreds, Pecorino | 19

Grilled Scallops

Celery Root Puree, Bacon Lardons,
Carrot Caramel | 26

Calamari

Nantucket Sound Squid, Pickled Peppers,
Roasted Jalapeno Aioli, Red Curry Coconut
Sauce | 19

Escargot

Wood Oven Baked, Garlic Butter, Grilled Bread | 17

Oyster Rockefeller

4 Wood Oven Local Oysters, Spinach,
Pernod Bacon Parmesan | 21

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.

February, 2025

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) | 39

NY Sirloin* (14oz) | 52

Filet Mignon* (8oz) | 58

Ribeye* (20oz) | 69

Half Bird* | 28

House Aged Duck Breast* (14oz) | 36

Local Pork Chop* (14oz) | 32

New Hampshire Brook Trout* | 30

Atlantic Salmon* (8oz) | 29

Gulf of Maine Sea Scallops* | 39

Enhancements

Bleu Cheese Topping | 10

Goat Cheese Topping | 7

Wood Grilled Shrimp | 8 each

Butter Poached Lobster | MKP

A La Carte Sides

Starches

Baked Potato | 9

Potato Aligot | 13/21

Mashed Potatoes | 10/16

Famous Maine Sea Salt Fries | 14

Lobster Mashed Potato | 23/42

Horseradish Mashed Potato | 12/21

Lobster Risotto | 33

Vegetables

Roasted Local Mushrooms | 16/24

Spicy Broccolini | 12/18

Garlic Spinach | 8/15

Grilled Asparagus | 12/18

Local Carrots | 10/14

Roasted Local Beets | 9/13

Brussels Sprouts & Bacon | 12/18

Creamed Spinach | 14

Sauce

Chimichurri | 4

Zippy | 7

Beurre Blanc | 6

Blue Cheese Fondue | 6

Bearnaise* | 6

Peppercorn Bacon Brady Cream | 6

Horseradish Cream | 4

Bordelaise | 8

Red Wine | 6

***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.

February, 2025

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) | 39

NY Sirloin* (14oz) | 52

Filet Mignon* (8oz) | 58

Ribeye* (20oz) | 69

Half Bird* | 28

House Aged Duck Breast* (14oz) | 36

Local Pork Chop* (14oz) | 32

NH Brook Trout* | 30

Atlantic Salmon* (8oz) | 29

Gulf of Maine Sea Scallops* | 39

Maine Lobster Tail | MKP

A La Carte Sides

Starches

Baked Potato | 9

Potato Aligot | 13

Mashed Potatoes | 10

Famous Maine Sea Salt Fries | 14

Lobster Mashed Potatoes | 23

Horseradish Mashed Potatoes | 12

Lobster & Chive Risotto | 33

Vegetables

Roasted Local Mushrooms | 16

Spicy Broccolini | 12

Garlic Spinach | 8

Grilled Asparagus | 12

Organic Carrots | 10

Brussels Sprouts & Bacon | 12

Roasted Local Beets | 9

Creamed Spinach | 14

Sauce

Chimichurri | 4

Zippy | 7

Beurre Blanc | 6

Blue Cheese Fondue | 6

Bearnaise* | 6

Horseradish Cream | 4

Bordelaise | 8

Red Wine | 6

Peppercorn Bacon

Brandy Cream | 6

Entrees

No Substitutions on Entrees

Sea Scallops*

Lobster Risotto, Spinach, Buerre Blanc | 59

House Cured Duck Breast*

Celery Root Parsnip Puree, Local Mushrooms, Crispy Parsnips, Bordelaise Sauce | 44

Ribeye*

Horseradish Mashed Potatoes, Grilled Asparagus, Local Mushrooms, Bleu Cheese Fondue | 74

Steak Frites*

Hanger Steak, Famous Maine Sea Salt Fries, Bearnaise | 43

New York Sirloin*

Spicy Broccolini, Potato Aligot, Red Wine Sauce | 58

House Burger*

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

Famous Sea Salt Fries or Local Greens | 36

New Hampshire Brook Trout*

Lobster Mashed Potatoes, Garlic Spinach, Beurre Blanc | 41

Salmon*

Basmati Rice, Broccolini, Kimchee Slaw, Yuzu Aioli | 39

Pork Chop*

Brined, Spice Rubbed, Mashed Potatoes, Sprouts & Bacon, Horseradish Cream | 44

Hanger Steak*

Potato, Bacon, Onion Hash, Sunny Farm Egg, Pickled Jalapenos, Chimichurri | 43

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

*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.

February, 2025