



Harding & Sarah Smith | Proprietors

Soup & Salad

Smoked Trout Dip

Wood Oven Baked & Local Blue Corn Chips | 16

Popover (butter, jam) | 9

French Onion Soup

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

Lobster Bisque

Fresh Lobster, Brandy, Cream | 27

Greens

Carrots, Cucumber, Radish, House Vinaigrette | 13

Caesar

The Tradition Continues, Gem Lettuce, Croutons, White Anchovies, Fricco | 18

Steak & Cheese*

Beef Carpaccio, Fried Goat Cheese, Greens, Fried Capers, Red Onion, Aioli | 25

Wedge

Iceberg, Great Hill Blue Cheese, Bacon, Chives, Bleu Cheese Vinaigrette | 18

Roasted Beet Salad

Roasted Beets, Local Goat Cheese, Winslow Farm Arugula, Marcona Almonds, Garlic Toast | 18

Fresh Burrata Cheese

Grilled Sourdough, Tomato Tapenade, House Pesto | 20

Start

Shrimp Cocktail

Six Jumbo Shrimp,
House Cocktail Sauce | 27

Fried Shrimp Bang-Bang | 23

Wood Oven Roasted Mussels

*Nduja Salami, Shallots, Garlic,
Preserved Lemon| 27
*White Wine, Pickled Peppers, Herbs | 24

Wood Oven Baked Brie

Fig Gastrique, Cranberry Jam, Crostinis | 18

Beef Tartare*

Classic, Dijon, EVOO, Egg Yolk, Grilled Bread
and Classic Accompaniments | 32

Wood Oven Roasted Bone Marrow

Grilled Sourdough, Pickled Shallot Salad | 21

Local Shishito Peppers

Blistered, Winslow Farm Peppers, Smokey Rosemary Aioli, Pomegranate Molasses, Toasted Garlic | 18

Grilled Scallops

Celery Root Puree, Bacon Lardons,
Carrot Caramel | 27

Calamari

Nantucket Sound Squid, Pickled Peppers,
Roasted Jalapeno Aioli, Red Curry Coconut
Sauce | 20

Escargot

Wood Oven Baked, Garlic Butter, Grilled Bread | 18

Oyster Rockefeller

4 Wood Oven Local Oysters, Spinach,
Pernod Bacon Parmesan | 22

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.

September, 2025

A La Carte Protein – Wood Grilled

Local Hanger Steak* (9oz) 40	House Aged Duck Breast* (7oz) 32
Prime NY Sirloin* (14oz) 61	Local Pork Chop* (14oz) 33
Prime Filet Mignon* (8oz) 59	NH Brook Trout* 31
Prime Ribeye* (20oz) 73	Wood Oven Roasted Salmon* (8oz) 30
House Smoked Half Bird* 29	Gulf of Maine Sea Scallops* 40

A La Carte Sides

Starches

Baked Potato 9
Potato Aligot 14
Mashed Potatoes 11
Famous Maine Sea Salt Fries 14
Lobster Mashed Potatoes 23
Horseradish Mashed Potatoes 13
Lobster & Chive Risotto 33
Basmati Rice 5

Vegetables

Roasted Local Mushrooms 16
Spicy Broccolini 13
Garlic Spinach 9
Grilled Asparagus 12
Organic Carrots 10
Brussels Sprouts & Bacon 12
Roasted Local Beets 10
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

Half Bird

Local Chicken, House Smoked, Basmati Rice, Pork Belly, Spinach, White BBQ Sauce, Chimi | 35

Sea Scallops*

Lobster Risotto, Spinach, Buerre Blanc | 65

House Cured Duck Breast*

Celery Root Parsnip Puree, Local Mushrooms, Crispy Parsnips, Bordelaise Sauce | 48

Ribeye*

Horseradish Mashed Potatoes, Grilled Asparagus, Local Mushrooms, Bleu Cheese Fondue | 85

Steak Frites*

Hanger Steak, Famous Maine Sea Salt Fries, Bearnaise | 47

New York Sirloin*

Spicy Broccolini, Potato Aligot, Red Wine Sauce | 66

House Burger*

10oz Beef Patty, Bacon Onion Jam, Arugula, Goat Cheese, Jalapeno Aioli, House Bun
Famous Sea Salt Fries or Local Greens | 39

New Hampshire Brook Trout*

Lobster Mashed Potatoes, Garlic Spinach, Beurre Blanc | 45

Wood Oven Roasted Salmon*

Watercress Puree, Basmati Rice, Charred Scallion-Cucumber Salsa & Beurre Blanc | 43

Pork Chop*

Brined, Spice Rubbed, Mashed Potatoes, Sprouts & Bacon, Horseradish Cream | 48

Hanger Steak*

Potato, Bacon, Onion Hash, Sunny Farm Egg, Pickled Jalapenos, Chimichurri | 47

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

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