

# COCKTAILS 16

## BLACK GOLD

Bourbon, Lemon, Honey, Squid Ink, Mezcal Float

## AMELIA EARHEART

Cachaça, Velvet Felenium, Clarified Lime, Creme de Violette

## THE PICKLE

Irish Whiskey, Lemon, Green Chartreuse, Dill, Pickle

## AVELLANA

Blackwell Rum, Pineapple, Hazelnut Orgeat, Ancho Reyes, Egg White

## SEASONAL SPRITZ

Vodka, Seasonal Fruit, Peach Liqueur, Lemon, Peychauds, Topped with Bubbles

## HEN OF THE WOODS

Vodka, Maitake Mushroom, Yellow Chartreuse, Ancho Chili, Lime

## FLASK OF HOUSE PUNCH | 30

Choice of Rum or Whiskey

# FLIGHTS 25

**WHISKEY FLIGHT** : Regimental Kentucky Bourbon, Akashi Japanese Whiskey, Glenfiddich 14

**GIN FLIGHT**: Nikka Coffey Gin, Monkey 47, Barr Hill Tom Cat Barrel Aged Gin

A 3% Kitchen Service Fee is added to all checks. This fee is paid entirely to our hard working kitchen staff. If you have questions or concerns, please ask our staff for more details.

A 20% service fee will be added to the check for large parties of six or more. This fee is paid entirely to the service staff.

## MAYWEED

Gin, Chamomile, Lemon, Honey, Triple Sec

## LA HABANA

Reposado Tequila, Acorn Squash-Habanero, Agave, Lime,

## BREAD & BUTTER

Bourbon, Butter, Barley, Whiskey Barrel Bitters

## HEMMINGWAY ON RYE

Rye, Allspice Dram, Coconut, Fig, Lime

## FLUFFY TED

Teddie's Peanut Butter Washed Rye, Marshmallow Fluff, Egg

## AQUA MORTIS

Rye, Amargo de Chile, Kanela, Allspice, Orange Bitters, Laphroaig Rinse

## GIN LANE

Gunpowder Gin, Tawny Port, Maple Syrup, Walnut Bitters



# WINE 16

**ROSÉ** Nebbiolo+Dolcetto  
Podere Cellario, Piedmonte

**WHITE** Riesling  
Sybille Kuntz, Mosel

**RED** Monastrell+Garnacha  
Bodegas Olivares, Jumilla, Spain

**ORANGE** Marsanne+Roussanne+Viognier  
Subject to Change, Russian River

## SPARKLING

Prosecco | Marsuret, Valdobbiadene  
Rosé | Zweigelt, Markus Huber, Austria

Champagne | Pinot Noir <sup>1/2 bottle</sup>  
Moutard Père & Fils Grande Cuvée | 35

Champagne | Blanc de Noir <sup>full bottle</sup>  
Bonnet-Ponson Premier Cru-Extra Brut | 70

# BEER

**SHOT ROULETTE AND A BEER  
WE CHOOSE THE SHOT, YOU  
CHOOSE THE BEER!** 13

Your Choice of: Narragansett | High Life

## DRAUGHT

Allagash "White" | 9

Guinness | 9

Turtle Swamp "Orange Line" IPA | 9

Notch "Kolsch" | 9

Carlsons "Simply Dry" Cider | 9

Lone Pine "Portland Pale Ale" | 8

Small Change "The Future is Unwritten" | 9

True North "Land and Sea" Sour | 9

## PACKAGED BOTTLES / CANS

Founders "Kentucky Breakfast Stout" | 12

Topo Chico Hard Seltzer | 7

Turtle Swamp "Nik's Ale" | 10

Rothaus Pils | 9

P-Town Brewing "Bearded Mistress" IPA | 12

# RAW & SNACKS

## CAVIAR SERVICE\* | 100

30g White Sturgeon, Warm Blinis, Traditional Accompaniments

*\*limited availability*

*Upgrade the Experience? Ask your server about adding on a 2oz shot of ice cold Stoli Elit \$10 or a glass of Grower Champagne \$18*

## OYSTERS ON THE HALF SHELL\* | 3 EACH

Champagne Mignonette, Cocktail Sauce

## SALMON TARTARE\* | 18

Bay of Fundy Salmon, Avocado Mousse, Sesame Ponzu, Kettle Chips

## CHIPS & DIP | 25

Classic French Onion Dip with White Sturgeon Caviar, Salt & Vinegar Chips

## SPICY CUCUMBERS | 7

Tamari, Chiles, Maple

## ROASTED GARLIC HUMMUS | 12

Tahini Yogurt, Crispy Chickpeas, Smoked Paprika, Warm Pita

## TRUFFLE FRIES | 12

House-Cut, Truffle & Parmesan, Truffle Aioli

## CHARCUTERIE BOARD\* | 8 EA OR 21 FULL

Prosciutto di Parma-Italian 16 Month Cured Ham

Tasso Coppa-Spiced Rubbed Cured Berkshire Pork Shoulder

Nduja-Spicy Calabrian Spreadable Sausage

*With Crostini, Cornichons, Stone Ground Mustard*

## CHEESE PLATE\* | 8 EA 21 FULL

Drunken Goat - Spain, Milky Sweet, Salty, Semi Firm, (pasteurized) Goat

Nancy's Camembert - New York, Soft-Ripened, (pasteurized) Cow-Sheep

Blue Bird Blue - Martha's Vineyard, (unpasteurized) Cow

*With Crostini, Fruit, Fig Jam*

# SMALL PLATES

## TRUFFLED MUSHROOM TOAST | 16

Maitake & Cremini, Madeira Truffle Cream, Iggy's Sourdough

## MAPLE BROOK FARM'S BURRATA | 18

Honey Roasted Delicata Squash, Baby Arugula, Toasted Pumpkin Seeds  
Pomegrante Vinaigrette, Warm Sourdough *add Prosciutto di Parma \$5*

## ROASTED BONE MARROW | 14

Chimichurri, Country Toast

*add Sherry "Bone Luge" Shot \$5*

## FRITO MISTO | 15

Buttermilk Fried Cauliflower, Brussels Sprouts, Cherry Pepper Relish,  
Herb Aioli

## VEAL CHEEKS | 19

Slow Braised, Stone Ground Polenta, Madeira Glaze, Soft Herbs

## SURF & TURF | 22

Seared Diver Scallops, Crispy Pork Belly, Maple-Carrot Purée

## BUTTERMILK FRIED CHICKEN | 18

Grilled Cornbread, Whipped Crème Fraiche, Smoked Honey  
*make it fun? add caviar \$8*

## PRIME STRIP LOIN | 44

Brandt Farm's, Brussels Sprouts, Crispy Shallots, Marrow Butter

# SOMETHING SWEET?

## CAST-IRON COOKIE | 12

Chocolate Chip Cookie, Vanilla Bean Ice Cream, Hot Chocolate Dip

## VANILLA CREME BRULEE | 12

Mixed Berries, Chantilly Cream

### EXECUTIVE CHEF: SHAYNE NUNES

*\*THESE ITEMS ARE SERVED RAW OR UNDERCOOKED AND MAY CONTAIN SHELLFISH OR NUTS. CONSUMING THESE ITEMS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS FOOD ALLERGIES*