

BEER

ON TAP

Allagash "White"	10
Guinness	9
True North "Straight Up" IPA	9
Schilling "Alexandr" Pilsner	9
Carlsons "Simply Dry" Cider	9
Lone Pine "Portland Pale Ale"	8
Small Change "Night Windows" Porter	9
Banded "Charms & Hexes" Sour	9
Distraction "Sap Shack"	9

PACKAGED

Duvel	12
Switchback Ale	8
Rothaus Pils	9
Fiddlehead Second Fiddle	11
Miller High Life	6
Narragansett	6
Topo Chico Hard Seltzer	7

POWER COUPLES | 12

BARTENDERS CHOICE High Life + Meletti
HAM ON RYE Hamms & Old Overholt
MELLOW JELO Topo Chico & House Jelly Shot
SHOT ROULETTE High Life or Ganny & Mystery Shot

FREE-SPIRITED | 12

SLIGHTLY SEASONAL Butternut Squash, Dhos Non-Alcoholic Aperitif, Orange, Cinnamon, Clove, Soda
KENTUCKY GENTLEMAN Kentucky 74 Spiritless Whiskey, Blackberry, Lemon

COOL RELATIVES

BOTANICAL FLIGHT: Rhodium Forager's Gin, Ransom Old Tom Gin, Hardshore Original	25
DOMESTIC FLIGHT: High West Rendezvous, King's County Bourbon, Putnam New England Rye	25
INTERNATIONAL FLIGHT: Mars Iwai Tradition, Amrut Portanova, Kavalan Single Malt	40
ALLOCATED FLIGHT: Bruichladdich Black Arts 1990, Yamazaki 12, WhistlePig Boss Hog IX Siren's Song	115



WINE | 16

ROSÈ Syrah Dancing Crow 2022, Lake County
WHITE Riesling Two Mountain, 2022, Rattlesnake Hills
Pigato Bruna "Maje" 2022, Liguria
RED Gaglioppo Scala, 2021, Calabria
Merlot Oyster River, 2022, Maine
ORANGE Picpoul+Vigonier+Rousanne field blend Subject to Change "Unsung Hero" 2022, Lake County
SPARKLING Prosecco Valdo, NV, Valdobbiadene Rosè Oyster River "Morphos", 2022, Maine

GROWER CHAMPAGNE

Blanc de Noir ^{1/2 bottle} Bertrand-Delespierre-Premiere Cru	35
Blanc de Blanc ^{full bottle} Le Mesnil Grand Cru Brut NV	70

OLD FRIENDS

SEASONAL SPRITZ 16 Vodka, Butternut Squash, Orange, Cinnamon, Clove, Prosecco
HABANA AFFAIR 18 Reposado Tequila, Habanero, Agave, Grapefruit, Demerara Paprika Rim
BLACK GOLD 16 Old Forester Bourbon, Lemon, Honey, Squid Ink, Mezcal Float
WEIGHT OF A DUCK 16 Lawley's Dark Rum, Allspice Dram, Toasted Coconut, Lemon
FLUFFY TED 16 Teddie's Peanut Butter Washed Rye, Marshmallow Fluff, Egg

GROUP HANGS

DRAGON'S MILK FOR TWO 30 Irish Whiskey, Dragonfruit Liqueur, Guava, Pistachio, Lemon
BAD IDEAS FOR TWO 30 White Rum, Rockey's Botanical Liqueur, Tomato, Lime, Coconut
DANGEROUSLY DECADENT FOR FOUR 55 Cognac, Milk, Cream, Vanilla, Strawberry, Lemon

CLASSY AQUAINTANCES

PECKING ORDER Clarified Goldrush with Wild Turkey Rare Breed Bourbon	20
BRIDGE BURNER Sagamore Rye Sherry Cask, Sagamore Amaro, Calvados, Campari	25
WILD THING Hibiki Harmony Japanese Whiskey, Pierre Ferrand, Lemon, Olive, Carpano Antica, Trimbach Kirschwasser	55

NEW PALS

CORNUCOPIA 16 Corn Whiskey, Scotch, Nixta Corn Liqueur, Corn Milk, Manzanilla Sherry
DAMSON 16 Plum Brandy, Blackberry, Dry Curacao
COLD TEA 17 Cognac, Sesame, Dry Vermouth, Clarified Lemon, Tamari Soy
AUTUMN JACK 17 Lawley's Gin, Laird's Apple Brandy, Cinnamon, Lemon, Whiskey Barrel Bitters, Peated Scotch Rinse
NUTCRACKER 16 High West Double Rye, Pistachio, Hazelnut, Mole Bitters, Black Walnut Bitters

**Please drink responsibly and never drive drunk.

Please let a staff member know if you need help getting home safely.

RAW & SNACKS

CAVIAR CORNER

BUTTERMILK FRIED OYSTERS | 15

Caviar Remoulade & Lemon

POTATO CROQUETTES | 18

Sturgeon Caviar, Calabrian Chile Aioli, Chives

BUCATINI | 20

Sturgeon Caviar, Alfredo, Parmesan Breadcrumbs

COLOSSAL SHRIMP COCKTAIL | 4 EACH

Meridian Tiger Shrimp, Cocktail Sauce, Creole Remoulade

OYSTERS ON THE HALF SHELL* | 18 OR 36

Champagne Mignonette, Cocktail Sauce

Add Caviar +18/36

SALMON TARTARE* | 19

Sesame Ponzu, Avocado Mousse, Chili Crisp, Scallions, Kettle Chips

SPICY MARINATED OLIVES | 7

Chiles, Citrus, Herbs

GIARDINIERA | 5

House Pickled Vegetables

CHARCUTERIE BOARD* | 8 EA OR 21 FULL

Jamon de Serrano

Smoked Duck Breast

Nduja-Spicy Calabrian Spreadable Sausage

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

Harvest Moon - New York, Grass Fed, Semi-Soft (unpasteurized) Cow

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*

SMALL PLATES

TRUFFLE FRIES | 12

House-Cut, Truffle & Parmesan, Truffle Aioli

CARROT HUMMUS | 13

Tahini Yogurt, Toasted Pepitas, Smoked Paprika, Warm Pita

MAPLE BROOK FARM'S BURRATA | 18

Mission Figs, Baby Arugula, Pomegranate, Fig Vincotto, Grilled Sourdough

Add Prosciutto di Parma \$5

FRITTO MISTO | 16

Buttermilk Fried Fall Vegetables, Herb Aioli, Cherry Pepper Relish

BRUSSELS SPROUT BRAVAS | 14

Za'atar Spices, Tahini Yogurt

Add Crispy Pork Belly \$5

TRUFFLED MUSHROOM TOAST | 16

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

GEORGES BANK SCALLOPS | 20

Crispy Pork Belly, Squash Puree, Pomegranate, Brown Butter

DUCK MEATBALLS | 18

Ikea Sauce, Tart Cherry Marmalade, Spring Herbs

WAGYU BURGER | 23

8oz Brandt Farm's, Gruyere, Bone Marrow Dijonnaise, Shredduce, Sesame Brioche

add north country bacon + 3

add sunny egg + 3

SOMETHING SWEET?

STICKY TOFFEE PUDDING | 12

Warm Date Cake, French Vanilla Ice Cream, Toffee Sauce, Candied Walnuts

VANILLA CREME BRULEE | 12

Mixed Berries, Chantilly Cream

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.