

drink

COCKTAILS

PEPINO SPRITZ 12
Mezcal, Cuke, Lemon,
Bubble Wine, Angostura Amaro - Served On Ice

SHISO COLD 11
Bradford Vodka, Shiso Liqueur, Ginger Wine,
Lime, Ginger Bitters, Soda Water - On Ice

MEADOW'S EDGE 13
Mad River Rums, Chamomile Syrup,
Curacao, Citrus, Woodruff - Served Up

VICTOR LEMOINE 12
Tequila Blanco, HM Lilac Cordial,
Montenegro, Lime - Served Up

FREDERICK LAWLESS 13
BHD Putnam Rye, Knotweed Syrup,
Lemon, Becherovka - Served Up

BEACH ROSE SOUR 13
Beach Rose Spirit, Lemon, Simple, Egg White,
Peychaud's - Served Up

RED RIGHT HAND 13
Privateer Silver Rum, Strawberry Juice,
Strega, Lime, Underberg - Served Up

AM RADIO 12
Apple Brandy, House Made Bee Balm Vermouth,
Orange Bitters - Served Up

DIRTY SPRING 13
Mythic Gin, Genever, Cocchi Americano,
Fiddlehead Brine - Served Up

SPRÛ CARRÉ 13
Mad River Rye, Spruce Syrup, Sweet Vermouth,
Peychaud's, Herbsaint - Served Down

FORAGED & FOUND 13
A lil this, a lil that

NON ALCOHOLIC

MINT CONDITION 8
Wild Peppermint, Lime, Dark Syrup,
Ginger Ale, Bitters - On Ice

OXALIS-ADE 8
Wood Sorrel Tea, Honey, Sparkling Water - On Ice

STRAWBERRY & WILD GINGER SHRUB
- On the Rocks 7

BEER

DRAFT

BRANDED HORN GREENWARDEN, SPRUCE ALE, ME (16OZ) 5.6% 8
NIGHTSHIFT WHIRLPOOL PALE ALE, MA (16OZ) 4.5% 8
IDLE HANDS PATRIARCH, BELGIAN ALE, MA (16OZ) 5.8% 8

BOTTLE & CAN

JACK'S ABBY HOUSE LAGER, MA (16OZ) 5.2% 7
WHITE BIRCH DOUBLE IPA, NH (12OZ) 9.2% 8
BARREL HOUSE Z SUNNY 79 GINNEP PILSNER, MA (12OZ) 6.2% 8
ALLAGASH WHITE, ME (12OZ) 5.1% 8
MYSTIC SAISON RENAUD, MA (375ML) 6.5% 9

CIDER

CIDER CREEK SAISON RESERVE, NY (12OZ) 6.9% 8
EDEN DRY SPARKLING CIDER, VT (375ML) 6% 15
2013 SHACKSBURY "PET NAT", VT (750ML) 6.7% 32

WINES BY THE GLASS

BUBBLY

2014 CAVA BRUT NATURE, NAVERAN, SPAIN 13

WHITES

2016 SAUVIGNON BLANC/SEMILLON, CH. BONNAT, GRAVES, BORDEAUX 12
2014 MUSCADET "LES SCHISTES", CHATEAU DE LA RAGOTIERE, LOIRE 12
2016 GAVI "SPINOLA" CASTELLO DI TASSAROLO, PIEDMONT 13
2016 CHARDONNAY, EMMANUEL FELLOTT, BEAUJOLAIS 12

ROSE

2016 REFOŠK, RADO KOCIJANČIČ'S, BRDA, SLOVENIA 12

REDS

2015 CABERNET FRANC, DOMAINE DES CHESNAIES, BOURGUEIL 13
2015 "FORAGE BLEND", COTURRI, SONOMA 15
2014 PINOT NOIR, BENCH, SONOMA 14
2007 BORDEAUX, CHATEAU LAFONT-FOURCAT, JL THUNEVIN 13

ASK US ABOUT OTHER WINES WE HAVE OPEN !

food

starters

CORNERSTALK FARM LETTUCES

Roasted Cherry Tomatoes, Cornbread Croutons, Ranch
12

SEARED BI-COLORED BOLETES & BROCCOLI

12

SHERRY STEAMED MUSSELS

House Bacon, Baby Turnips
13

HOUSE CHARCUTERIE

Pork Paté - Lamb Bresaola - Pork Lomo - Potted Chicken
House Mustard, Pickles & Toast
16

HOUSE PICKLED VEGETABLES

Jams, House Cultured Butter & Andrew's Bread
11

MAINE CRAB & RADISH SALAD

Romaine, Geranium Leaves
13

MARINATED HEIWA TOFU

Chinese Pickled Mustard Greens, Gochujang, Cucumber
10

CHILLED WILD MUSHROOM SOUP

Raspberries, Green Caraway
10

SCHMALTZ TOAST

Caramelized Onion Jam, Parsley Salad, Dried Beef Liver
10

WILD MUSHROOM RAVIOLI

Pea & Parmesan Broth, Chili Oil
15

mains

VEGETARIAN THALI

Marfax Bean Rajma, Spiced Greens,
Cashew Pakora, Green Peach Aachar,
Raita, Linden Flower Basmati Rice
26

SLOW ROASTED PORK SHOULDER

Swiss Chard, Shoestring Fries, Sauce Lyonnaise
28

POPPY SEED CRUSTED BLUEFISH

Buckwheat, Beach Vegetables, Spruce Butter
28

STEAK FRITES

Pepper Rubbed Hanger Steak, Lacto Fries,
Roasted Baby Fennel & Mycoterra Mushrooms,
Parsley & Pickled Red Onion Salad,
Cognac & Tarragon Mayo, Red Wine Jus
32

SPAGHETTI & CLAMS

Peas, Garlic Scapes, Swiss Chard, Preserved Lemon
25

TOUR DE FRANCE TASTING MENUS

Omnivore \$49/person
Vegetarian or Vegan \$49/person
Wine Pairings \$30/person