

Sample Menu

207.244.0476 for reservations

Seating from 5:30–9:00

(Please check our [website](#) for current hours)

NOTE: While we do update this online menu from time to time, our current menu may differ.

LAST UPDATE: 13 JUNE 2017



Soup

Wild mushroom with crispy shallot garnish 9

Appetizers

Crispy polenta with sautéed local Chard with shiitake and crimini mushrooms 12
finished with a balsamic reduction and parmigiano reggiano

Chicken liver pate with lemon zest and Applejack, served with sweet red onion jam 9
and toast rounds

Duck and pork dumplings with a soy ginger dipping sauce 8

Smoked lamb taco with house made corn and flour tortilla, red cabbage slaw and a 10
yoghurt crema

Quail fried in duck fat, with quinoa and balsamic glazed figs 11

Lobster cocktail with fresh horseradish cocktail sauce and greens with a Pernod 13
vinaigrette

Mussels steamed in white wine and Dijon, with fresh fennel, garlic and shallot 12

Salads

Beech Hill lettuce, Great Hill blue cheese, dried cranberries, aged balsamic 10
vinaigrette

Hearts of palm and artichoke with celery, fresh fennel, lemon and mint, finished with 8
local goat cheese and toasted sunflower seeds

Apple smoked duck breast with sun dried cherries and tomatoes, parmigiano reggiano, 12
organic greens and a blood orange vinaigrette

Main Courses

Lobster and risotto—the meat of a whole lobster sautéed with sherry, mushrooms and 33
asparagus, served over a mushroom risotto

Seared scallops with a chili molasses glaze, black beans and rice and red cabbage slaw 29

Halibut seared and served in a light fish chowder with potatoes and bacon 30

Grass-fed, New England Ribeye, served grilled with a coffee rub and a fresh 35
horseradish cream, over red wine caramelized onions

Pan roasted breast of duck with a port demi glaze and a cranberry mango chutney 27

Baby back ribs slowly braised, finished on the grill with a maple glaze 23

Organic roasted half chicken, with roasted potatoes and cranberry sauce 22

Baby back ribs slowly braised, finished on the grill with a maple glaze 23

Organic roasted half chicken, with roasted potatoes and cranberry sauce 22

House made tagliatelle with sautéed zucchini and local kale, in a roasted tomato basil 24
sauce with an almond coated goat cheese button

Cheese Course

A selection of three cheeses served with our house made sesame wheat crackers 11/18
Small or large plate