

Small Courses

Slightly Spicy Mussel Soup -5.

New England Clam Chowder - my grandfather's clam fritters 10.

Simple Green Salad of Mixed Lettuces -red onion, red wine vinaigrette 7.

The Edge Wedge - Boston lettuce, tomatoes, onions, bacon
& blue cheese vinaigrette 8.

Steamed Maine Mussels -tomato, saffron & citrus 10.

Brick Oven Roasted Crab Cakes - marinated cabbage, malt vinegar aioli 13.

Main Courses

Seared Cod – potato gnocchi, broccoli raab, sundried tomatoes
lobster – veal reduction 28.

Arctic Char -horseradish cream, root vegetables
apple cider – uni sauce 27.

Fire Roasted Maine Lobster - parsley potatoes, baby vegetables
& toasted butter 32.

Grilled Pumpkin Lasagna – autumn vegetables, sweet & sour apple cider 18.

Maine Raised Pork Loin – pumpkin risotto, foraged mushrooms
pork belly & crispy rilette 27.

Slow Roasted Duck Breast & Seared Foie Gras – parsnip puree, bacon,
Brussels sprouts, pistachio “granola” 30.

Butter Basted Rib Eye- truffle & leek gratin, creamy spinach 29.

N 44° 15' .860
W 069° 00' .795

To Our Guests: Please Inform Your Server of Any Dietary Restrictions.

We Would Like to Thank You for Dining with Us Tonight;
Helping to Support Our Local Farmers and
Producers to Maintain Our Maine Food Heritage.

Appleton Creamery, Aldermere Farm, A Wee Bit Farm, Bowden's Eggs, Carrabassett Coffee,
Dilly Dally Farm, Green Arrow Farm,
Harvey "The Mushroom Guy", Heiwa Tofu, Herring Gut Learning Center,
In the Weeds Farm, Jess's Fish Market, Maine-ly Poultry,
Olde Sow Farm, Peacmeal Farm, Pemaquid Mussel Farm,
Port Clyde Lobster Company, Siren Shellfish, State of Maine Cheese Co.,
Terra Optima Farm, The Vegetable Shed,
and the Many Others Who Come to Market and Our Back Door

Chef Bryan Dame

18% Service Gratuity is Added to Parties of Six or More

**Consuming raw or undercooked
meats, poultry and seafood may increase your risk of food-borne illness**