

Small Courses

Chilled Tomato and Orange Soup 5.

New England Clam Chowder 10.

fresh shucked clams, white wine and my grandfather's clam fritters

Simple Green Salad of Local Lettuces 7.

red onion, red wine vinaigrette and port wine

The Edge Wedge Salad 8.

Boston lettuce, tomato, onion, bacon and blue cheese vinaigrette

Steamed Maine Mussels 10.

tomato, saffron and citrus

Brick Oven Roasted Maine Crab Cakes 13.

marinated cabbage, malt vinegar aioli

Warm Cured Casco Bay Mackerel 8.

caraway and garden lettuces

Main Courses

Line Caught Halibut 28.

cauliflower two ways, raisin caper puree

Pan Seared Artic Char 25.

ratatouille, vermouth sauce

Fire Roasted Maine Lobster 32.

parsley boiled potatoes, baby vegetables, and brown butter

Red Wine Braised Tofu 18.

vegetable and orzo salad

Slow Roasted Duck Breast 28.

sauté of marinated cabbage and house made sausage

Maine Raised Pork Loin 27.

bacon, fennel, saffras and grits

Butter Roasted Sirloin 29.

ox tail onion meatloaf, potato butter, roasted broccoli, house made steak sauce

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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**