

### Small Courses

**Creamy Broccoli Soup** 8.

scallop and bacon

**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

**Lobster and Whelk Risotto** 12.

### Main Courses

**Roasted Line Caught Halibut** 29.

foraged mushrooms, peas and cauliflower puree

**Pan Seared Arctic 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

**Chicken and Dumplings** 25.

local half chicken, potato gnocchi and cauliflower

**Maine Raised Pork Loin** 27.

bacon, fennel, saffras and grits

**Butter Roasted Sirloin** 29.

potato butter, roasted broccoli, house made steak sauce

**Tasty Treats from Land & Sea** 50.

5 course farmed, foraged and fished, chef's tasting menu

N 44° 15' .860  
W 069° 00' .795  
June 27, 2009