

THREE COURSE CHEF-INSPIRED MENU

Looking for the perfect pairing? Try one of our featured wines by the glass or bottle.
See reverse for details and pricing.

FIRST COURSE

New England Clam Chowder

smoked bacon, leeks, yukon potato

featured pairings: Martin Ray Chardonnay [by the glass] Rombauer Chardonnay [by the bottle]

Wedge Salad

cherry tomato, gorgonzola, red onion, bacon, ranch dressing

featured pairings: La Fiera Pinot Grigio [by the glass] Santa Margherita Pinot Grigio [by the bottle]

Truffalo Wings

truffle hot sauce, blue cheese dressing, celery

featured pairings: Boneshaker Zinfandel [by the glass] Merryvale Cabernet Sauvignon [by the bottle]

SECOND COURSE

**Dry Aged Burger*

house aioli, lettuce, cheddar cheese, crispy fried pork belly, sunny side egg

featured pairings: Etude Lyric Pinot Noir [by the glass] Belle Glos Pinot Noir [by the bottle]

Braised Short Rib [gf]

creamy parmesan polenta, king oyster mushrooms, cipollini onion, red wine jus

featured pairings: Van Ruiten Cabernet Sauvignon [by the glass] Jordan Cabernet Sauvignon [by the bottle]

Butternut Squash Risotto [v]

pumpkin seeds, parmesan, fines herb

featured pairings: La Fiera Pinot Grigio [by the glass] Santa Margherita Pinot Grigio [by the bottle]

Pan Seared Branzino [gf]

sautéed spinach, lemon butter

featured pairings: Etude Lyric Pinot Noir [by the glass] Rodney Strong Symmetry Red Blend [by the bottle]

THIRD COURSE

Coffee & Donuts [v]

coffee ice cream, espresso brittle, house made mini donuts, nutella dunk

Chocolate Cake [v]

peanut butter frosting, whisky whipped cream, candied peanuts

Bread Pudding [v]

chef's daily rotating bread pudding selection

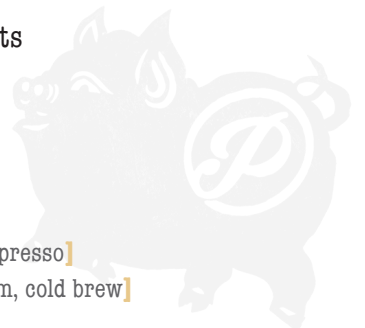
featured pairings:

Espresso Martini [stoli vanilla vodka, frangelico, irish cream, coffee liqueur, espresso]

Pumpkin Martini [stoli vanilla vodka, house made pumpkin spiced liqueur, irish cream, cold brew]

[gf] = gluten free | [v] = vegetarian

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of a food-borne illness. note, some food items prepared may contain nuts or trace amounts of nuts. please alert us with any concerns or allergies.



ADULT LIQUIDS



On Draft:

- Sam Adams Winter Lager [bock, **MA**, 5.6% abv] 7
- Maine Lunch 10oz [ipa, **ME**, 7.8% abv] 8
- Nightshift Whirlpool [pale ale, **MA**, 4.5% abv] 8

Bottles & Cans:

- Bud Light [american lager, **MO**, 4.2% abv] 6
- Michelob Ultra [light lager, **MO**, 4.2% abv] 6
- Corona Light [american lager, **mexico**, 4.1% abv] 7
- Allagash [belgian white, **ME**, 5.2% abv] 7
- White Claw Black Cherry [hard seltzer, **IL**, 5% abv] 7
- Truly Blueberry [hard seltzer, **MA**, 5% abv] 7
- Downeast Original [hard cider, **MA**, 5.1% abv] 8
- Greater Good Pulp Daddy 16oz [**NE ipa**, **MA**, 8% abv] 12

B E E R

- C** *Build-A-Bear*
lemon, honey syrup
choice of house vodka, gin, rum, or tequila 13
- O** *Man With No Name*
don julio blanco, grapefruit, agave, lime 12
- C** *Pumpkin Spice Martini*
stoli vanilla vodka, house made pumpkin spiced liqueur,
irish cream, cold brew 13
[go big: make it a great pumpkin for 19]
- K** *Sweater SZN*
buffalo trace bourbon, house made chamomile liqueur,
lemon, honey 13
- T** *Espresso Martini*
stoli vanilla vodka, frangelico, irish cream,
coffee liqueur, espresso 13
[go big: make it 'El Jefe' for 19]
- A** *Red Sangria*
house red wine, citrus fruits 12
- I** *Get Busy Livin'*
bombay gin, lemon, simple syrup, raspberries 12
- L** *Sunset Old Fashioned*
bulleit bourbon, honey saffron syrup, bitters, cherries 13
- S** *Quaran-tini*
ketel one botanical, elderflower liqueur, grapefruit 13
- Spiked Cider*
goslings rum, apple cider, ginger beer, lime 12
- Jack Talk Thai*
new amsterdam vodka, orgeat, lime, pineapple 12
- Luchador*
bribon silver tequila, simple syrup, ginger beer,
cucumber, mint, lime 12

WINE

Bubbly

	6oz.	9oz.	BOTTLE
Mionetto Prosecco DOC [treviso]	11	—	42
Mionetto Prosecco DOC magnum 1.5L			65

White

La Fiera Pinot Grigio [veneto, 2018]	10	15	38
The Seeker Sauvignon Blanc [nz, 2016]	10	15	38
Martin Ray Chardonnay [sonoma, 2018]	12	18	46

Rosé

Vanderpump [côtes de provence, 2018]	12	18	46
Vanderpump magnum 1.5L			82

Red

El Origen Reserva Estate Malbec [mendoza, 2017]	10	15	38
Boneshaker Zinfandel [lodi, 2017]	12	18	46
Etude "Lyric" Pinot Noir [santa barbara, 2018]	13	19	50
Van Ruiten Cabernet Sauvignon [lodi, 2016]	13	19	50
Locations by Dave Phinney "CA" Red Blend [CA]	13	19	50

MAY WE INTEREST YOU IN...

A Bottle of Red

2015, Meritage, Rodney Strong, Symmetry, California	89
2018, Pinot Noir, Belle Glos, Clark & Telephone, Santa Barbara	99
2017, Pinot Noir, Elk Cove La Boheme, Willamette Valley	99
2017, Pinot Noir, Migration, Sonoma Coast	109
2017, Pinot Noir, Paul Hobbs, Russian River	119
2015, Cabernet Sauvignon, Merryvale, Napa Valley	109
2016, Cabernet Sauvignon, Jordan, Alexander Valley	119
2015, Cabernet Sauvignon, Silver Oak, Alexander Valley	159
2018, Cabernet Sauvignon, Caymus, Napa Valley	189

A Bottle of White

2017, Sauvignon Blanc, Wither Hills "Rarangi", New Zealand	59
2019, Sauvignon Blanc, Twomey, Napa Valley	65
2019, Pinot Grigio, Santa Margherita, Alto-Adige	65
2014, Chardonnay, Argyle "Nuthouse", Willamette Valley	89
2019, Chardonnay, Rombauer, Carneros	89

Sparkling

NV, Moet et Chandon Brut Imperial	150
2008, Veuve Clicquot, La Grande Dame, Reims	250
2008, Dom Perignon, Epernay	350