



summer offerings

Mushroom Dashi Broth. 10

happy rich broccolini, crispy tofu, scallion

Early Summer Salad. 12

Fine Line Farm mesclun, cherry tomato, Yellow Birch Farm chèvre, cucumbers, pickled rhubarb

Four Season Farm Squash Blossom. 14

first of the season, tempura fried, pickled jalapeño

Deer Isle Crab Dumplings. 16

brodo, petite snap shoots, chive

Misty Brook Farm Short Rib Empanadas. 17

pickled shallots, espelette aioli, baby leaf

Cheese Board. 17

duck liver paté, rhubarb compote, mixed grain crustini, Yellow Birch Farm cheese selection, pickled root vegetables

Long Cove Oysters. 16

wood fired, lemon butter, crispy bacon
- always raw on half shell -

Blue Hill Bay Mussels. 14

crispy kale, dijon, shallot, white wine, grilled baguette

farmed & foraged

Stonington Lobster Casoncelli. 39

citrus salad, beurré blanc, fresh herbs

Linguini with Clams. 28

wood fired littlenecks, garlic confit, parsley

Deer Isle Halibut. 29

fumet broth, lobster, baby zucchini, pea tendrils

Whole Crispy Fish. 26

snapper, chili sauce, cilantro, steamed rice

Misty Brook Farm Filet. 35

confit tiny potatoes, salsa verde, candy carrot

Bagaduce Farm Duck. 34

wood fired, rhubarb bbq sauce, polenta fries, wilted spinach

Braised Tatsoi. 25

rice cakes, smoked aioli, brassica, poached farm egg

Whole Lobster. 29

saltwater boil, drawn butter, green salad

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Chef Devin Finigan

**A 20% gratuity may be added to parties of 6 or more
Consuming raw or undercooked meats may increase your risk of food-borne illness.*