

Tapas

Quail	11
Grilled Half Quail, Bacon, Mushrooms	
Chick Pea Fries	8
Sea Salt, Truffle Ketchup	
Escargot	10
Garlic Butter, Phyllo Tart, Truffle	
Citrus Smoked Salmon	12
Horseradish Aioli, Pickled Shallot, Sesame Crisps	
Charcuterie Board	17
Chef's Selection, Marcona Almonds, Pickled Vegetables, French Mustard	
Maine Oysters half dozen 19 / dozen 35	
Fresh Grapefruit, Champagne Mignonette	

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Cheese Board

Cheeses

\$7 each/trio for \$17

Le Délice de Bourgogne

France, Triple Crème, Cow's Milk

Parmigiano Reggiano

Italy, Aged 4 Years, Cow's Milk

Manchego

Spain, Semi-Firm Sheep's Milk

Gabriel Coulet Roquefort

France, Blue Cheese, Sheep's Milk

Tomme Périgordine

France, Soft Ripened Goat's Milk

Cocktails

The Perfect Pear	17
Grey Goose La Poire, St. Germain, Galliano L'Autentico, Fresh Lemon Juice	
Ocean Ave	16
Cold River Gin, St. Germaine, Fresh Lemon Juice, Sparkling Rose	
The Borough	17
Bulleit Rye, Luxardo, Carpano Antica, Chocolate Bitters, Luxardo cherry	
Luxury	16
Barr Hill Gin, Domaine de Canton, Fresh Lime Juice, Simple Syrup, Gold Leaf	
Maine Breeze	13
Jameson Whiskey, Limoncello, Fresh Lime, Wild Maine Blueberries	
Blood Orange Cosmo	14
New England's Ice Pik Vodka (GF), Blood Orange Puree, Triple Sec, Fresh Lime, Cranberry Juice	
Lavandarita	16
Reposado Tequila, Lillet Blanc, St. Germain, Fresh Lemon Juice, Honey Simple Syrup, Lavender Bitters	

Beer

Woodland Farms Galaxy Pale Ale (16oz.)	12
Kittery, Maine	
Rising Tide Pilsner (16oz.)	12
Portland, Maine	
Rising Tide Maine Island Trail IPA (16oz.)	11
Portland, Maine	
Foundation Afterglow IPA (16 oz.)	12
Portland, Maine	
Foundation Zuurzing Sour (16oz)	12
Portland, Maine	
Bantam Rojo Cider (12oz.)	10
Somerville, MA	
Allagash 'White or Black' (12oz.)	8
Portland, Maine	
Miller Lite (12oz.)	6