

Tapas

Beef Croquettes	10
Sesame Seeds, Curried Yogurt	
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	
Blood Orange Cosmo	15
Tito's Vodka, Blood Orange Puree, Triple Sec, Fresh Lime, Cranberry Juice	
Ocean Ave	16
Cold River Gin, St. Germaine, Fresh Lemon Juice, Sparkling Rose	
Circa 1895	17
Apple Wood Smoked, Basil Hayden's Dark Rye, Crème Yvette, Cardamomo, Fresh Lemon Juice, Black Walnut Bitters	
Luxury Mule	16
Barr Hill Gin, Triple Sec, Fresh Lemon, Cardamom Bitters, Ginger Beer	
Cider~Rita	16
El Espolon Silver Tequila, House Made Pear Cider, Dry Curacao, Fresh Lime Juice, Cinnamon Sugar Rim	

Beer

Woodland Farms Galaxy Pale Ale (16oz.)	12
Kittery, Maine	
Rising Tide Pilsner (16oz.)	12
Portland, Maine	
Spencer Fall Trapist Ale (12oz.)	9
Monastery St. Joseph's Abbey, MA	
Foundation Burnside Brown Ale (16 oz.)	12
Portland, Maine	
Foundation Afterglow IPA (16oz)	12
Portland, Maine	
Foundation Zuurzing Sour (16oz)	10
Portland, Maine	
Bantam Rojo Cider (12oz.)	10
Somerville, MA	
Allagash White or Black (12oz.)	8
Portland, Maine	
Miller Lite (12oz.)	6