Dinner

Bar Bites

Oysters, ½ doz - before / after 6pm ** 6 / 16
Rising Tides Cape Selects; med. salinity, crisp minerality

Sweet Potato Parmesan Fritters 7
cranberry & apple, saffron aioli

Griddled Cheese 5
honey, garlicky croutons, oregano oil

Salmon Poke ** 9
avocado, seaweed, soy, rice

Drunken Goat Cheese 6
sliced mango, almonds, honey, toast points

Salads, Soup, Sandwiches

House Salad 7
mesclun greens, marinated red onion, cherry tomatoes
add: chicken 8, salmon 9, steak 11

Caesar Salad 7
aged Parmesan, croutons, white anchovies

Creamy Carrot Soup 7
cauliflower, crumbled walnuts, raw honey

Beyond Beef Burger 12
vegan aioli, arugula, fennel & carrot pickles

Grassfed Stops Burger * 15
100% local free-range beef, brioche bun
add: aged cheddar 1, bacon 2, crispy onion rings 1

Confit Chicken Sandwich 13
ají amarillo aioli, arugula, pickled turnips
sandwiches come with hand-cut fries

Small Plates

Charred Octopus 15
gigante bean salad, masa seca, queso fresco

Peruvian Ceviche ** 12
flounder, corn, radish, cilantro, lime, tortilla chips

House-Made Gnocchi, with Confit Duck 13
mission figs, zucchini, parmesan

Moroccan Beef Cigars 12
seasoned beef wrapped in filo; carrot-date dipping sauce

Wild Mushroom Ravioli 12
roasted garlic, peas, truffle, crispy shallots, cream Maria's Gourmet Pasta, of Malden.

Roasted Beets 10
whipped feta, shoestring potatoes, dill dressing

Pan-Roasted Brussels Sprouts 8
pepper sauce, olives, roasted peanuts

Large Plates

Bar Harbor Mussels 16
lemongrass-coconut broth, pickled ginger, herb sourdough

Pan-Seared Faroe Island Salmon 20
greens & fabada bean ragout, braised tomato

Roasted Half-Chicken 19
crispy fingerlings, ratatouille, chicken jus

Steak Frites * 20
hand-cut fries, herb salad, smoked pepper sauce

Petite Filet Mignon * 21
farm-market veg, roasted fingerlings, juniper poivrade

Jamaican Kofta Curry 17
basmati rice, tamarind sauce, cardamom raita, pine nuts

Desserts

Chocolate Cake 8
flour-less; vanilla ice cream, seasonal fruit, almonds

Cathy's Cheesecake 8
passion fruit sauce, farm berries

Pistachio & Walnut Baklava 8
ginger ice cream, basil whipped cream

Non-Alcoholic Beverages

Perrier 6

Coffee, French-Press Regular & Decaf. 4

Espresso, Cappuccino, Mocha 5
double 6

Tea, Carafe 4
breakfast, green, white, pu'er, herbal

Saranac Root Beer or Diet Ginger Beer 5

Fentiman's Botanically-Brewed Sodas 6
Victorian Lemonade. Ginger Beer. Curiosity Cola (NYT "Best Cola in America"). Mandarin & Seville Orange. Rose Lemonade. Tonic.

Erdinger Weissbrau 7
Ger, wheat beer. 330ml

Before ordering, it is essential to inform your server if anyone in your party has a food allergy. Consuming raw or under cooked meats, poultry, eggs, seafood, and particularly raw shellfish such as oysters, increases the risk of food-borne illness.

*** = raw*

** = may be under cooked*

= vegetarian

many vegetarian dishes available vegan

allergy & gluten-free menus