



## **For the Table**

### **House Made Petite Hot Dogs - 3pc**

3 pcs with traditional accompaniments, pommies frites  
11.50, add a dog 2.50ea

### **Tuna Sliders - 3pc**

spicy tuna tartare in sesame-seed buns with white  
miso aioli, cucumber-cilantro slaw  
12.00, add a slider 2.75 ea

### **Angel Wings – 3pc**

sausage-stuffed chicken wings, pineapple gastrique 10.00,  
add a wing 2.50 ea

### **Untraditional Topped Flat Breads**

#### **Spring Forward (V)**

spring onions, oven-roasted tomatoes, roasted garlic,  
pecorino, parmesan  
11.00

#### **S.S. Soppressata**

soppressata, cider-braised pearl onions,  
pecorino toscano  
11.00

#### **Nutty Goat (V)**

savory walnut butter, “drunken goat” cheese,  
arugula, toasted shallots  
11.00

## **Cool**

### **Chilled Corn Consommé**

littleneck clams, tomato, smoked jalapeno, paprika crisp 10.00

### **Warm Spinach Salad**

mustard-thyme dressing, red onion rings, bacon, wild mushrooms, feta 10.50

### **Sarah’s Salad (V)**

field greens, almonds, fresh berries, marscarpone, sherry-soy vinaigrette 10.00

### **Market Chopped Salad (V)**

romaine, radicchio, market vegetables, potato tuile, quail egg, black pepper vinaigrette 10.00

### **Maine & Maryland**

lobster, blue crab, avocado, tempura, citrus-ade 14.00

### **Dusted Foie Gras**

pistachio, pound cake, strawberry gastrique 18.00

## **Hot**

### **Fried Oysters**

deconstructed cocktail sauce, tomato condiment 10.00

### **Allagash Octopus**

compressed melons, chimichurri, crispy shallots 12.00

### **“Corned” Mussels**

chorizo bread, roasted broth, scallions 12.00



### **Aqua**

#### **Branzino**

leeks, cherry tomatoes, fava beans, mint, lobster vanilla air  
28.00

#### **Halibut**

“ratatouille”  
29.00

#### **Tuna**

dashi, guajillo, hen-of-the-woods, prosciutto  
27.00

#### **Salmon**

scallions, mushroom potato salad, shellfish vinaigrette  
26.00

### **Terra**

#### **Chicken**

english peas, chanterelles, earl gray, pappardelle  
23.00

#### **Buttermilk Gnocchi (V)**

coriander, baby carrots, snap peas, pearl onions, white balsamic foam  
22.00

#### **Pork a lota**

mustard, latkes, smoked jus, curry  
26.00

#### **Sirloin**

filet beans, marjoram, pine nut custard, vidalia olio  
32.00

#### **Duck Pho**

noodles, thai basil, sprouts, shallots, foie gras  
29.00

#### **“Carbonara”**

farro, spiced pork, pecorino, egg  
21.00

**Chef/Proprietor, Peter Smith**  
**Sous Chef, Andrew Markert**

**(V) indicates vegetarian items**

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.*

