



# The Front Room Dinner Menu

HARDING & SARAH SMITH  
proprietors  
JAMES O'SULLIVAN  
chef de cuisine  
JORDAN JACKSON  
brunch chef

## For The Table

House Foccacia - spinach sunflower seed pesto, EVOO 8

Skillet Cornbread - Lunch IPA, chili butter 12

## First

Soup of the Day - MP

Local Lamb Meatballs - scallion yogurt 15

Farm Salad - Winslow Farm arugula and baby kale, white and black radish, Liberty apples, pistachio goat cheese 14

Baby Kale Caesar - parmesan fricco, white anchovy, lemon garlic dressing (the new tradition begins) 15

French Onion Soup - stock, wine, crouton, guyere cheese 11

Whipped Smoked Ricotta - roast carrot, pomegranate molasses, sourdough 13

Beef Tartare - Pineland farm beef, hand chopped, chili crisp, evoo, farm egg yolk, black garlic aioli, crostini 18

Bang Island Mussels - tomato, coconut curry, garlic bread 19

Mushroom Toast - chef's mixed mushrooms, parmesan, sourdough, chives 14

## Second

Stout Braised Beef Shortrib - seasonal squash mascarpone puree, pickled shallots, fresh horseradish 30

Roasted Pork Loin - cheddar grits, scallions, JJ's bacon jam, apple compote 28

Muscovy Duck Breast - parsnip puree, swiss chard, cranberry chili drizzle 35

Cedar Planked Salmon - celery root puree, baby kale, parsnip chips, butter sauce 30

Lamb Burger - arugula, vinegar roasted onions, goat cheese, smoked tomato aioli, focaccia w/ Judy's potato salad 26

Prime Top Sirloin "TGR" - homefries, bacon, sunnyside egg, chimichurri, pickled jalapenos 32

Spaghetti Squash Mushroom "Carbonara" - maitake mushrooms, cream, black pepper, parmesan 21

Fish of the Day - MP

Roasted 1/2 Bird 'Ala Zuni' - bread salad, currants, sunflower seeds, tatsoi 30

## WINE

### SPARKLING, WHITE, ROSE

Glass // Carafe // Bottle

**House Chardonnay** - MAN Family, South Africa

7

**House Chenin Blanc** - MAN Family, South Africa

7

**Prosecco** - Zardetto, Italy 187ml Bottle

9

**Pinot Grigio** - Volvezzo, Italy

9 // 17 // 27

**Chardonnay** - Chemistry, Oregon

10 // 18 // 30

**Sauvignon Blanc** - Crowded House, NZ

10 // 18 // 30

**Sauvignon Blanc** - Alphonse Dolly, France

9 // 17 // 27

**Rose** - Lavendette, France

9 // 17 // 27

**Chenin Blanc** - Lubanzi, South Africa

10 // 18 // 30

## RED

Glass // Carafe // Bottle

**House Cabernet** - MAN Family Wines, South Africa

7

**House Syrah** - MAN Family Wines, South Africa

7

**Cote De Rhone** - La Friandise, France

12 // 22 // 36

**Malbec** - Astica, Argentina

10 // 18 // 30

**Cabernet Sauvignon** - Drumheller Cellars, Washington

12 // 22 // 36

**Pinot Noir** - Pavette, California

11 // 20 // 32

**Merlot** - Ca' Momi, California

12 // 22 // 36

**Red Blend** - Lubanzi, South Africa

11 // 20 // 32

**Beaujolais** - Eric Vairet, France

12 // 22 // 36

## COCKTAILS

### YOUNG BUCK

Maker's Mark, ginger brew, local apple cider,  
lemon, splash of maple syrup // 12

### FRONT ROOM FIZZ

El Jimador Blanco tequila, blood orange,  
grapefruit, soda water // 10

### LADYSLIPPER

Titos vodka, St-Germain, cranberry, lemon,  
champagne // 10

### BEE STING MARTINI

Bombay Sapphire gin, lemon, lavender honey // 13

### EAST END COOLER

Titos vodka, mango, lemonade, soda water // 10

### PUMPKIN ESPRESSO MARTINI

Stoli Vanilla, Kahlua, Fulton's Pumpkin Pie Liqueur,  
Espresso // 13

## BEER

### DRAFT

**Allagash White** // 8

**Shipyard Export** // 7

**Mast Landing Champ Lager** // 8

**Maine Beer Company Lunch** // 9

**Lone Pine Portland Pale Ale** // 8

**Banded Pepperell Pils** // 7

### BOTTLES & CANS

**Budweiser, Bud Light, Miller Lite** // 5

**PBR 16oz** // 4

**Sierra Nevada Pale Ale, 12oz Bottle** // 6

**Guinness Stout, 16oz Can** // 7

**Jack's Abbey Post Shift Pilsner, 16oz Can** // 7

**Geaghan Bros Higgins Irish Red, 16oz Can** // 8

**Freedom's Edge Original Cider** // 8

**Orono Tubular IPA, 16oz Can** // 8

**Atlantic Brewing Blueberry Ale, 16 oz Can** // 8

**Stoneface Brewing Raspberry Sour, 16oz Can** // 8

**Peaks Organic Nut Brown, 16oz Can** // 8

**Orono Wild Maine Blueberry Seltzer, 16oz Can** // 8