



The Front Room Dinner Menu

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

For The Table

House Focaccia - spinach sunflower seed pesto, EVOO 8

Skillet Cornbread - Lunch IPA, chili butter 12

First

Soup of the Day - MP

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

Farm Salad - Winslow Farm arugula and baby kale, white and black radish, cucumber, Liberty apples, pistachio goat cheese 14 (add steak 18 // add chicken 15 // add seared tuna 20 // add salmon 18)

Baby Kale Caesar - parmesan fricco, white anchovy, lemon garlic dressing (the new tradition begins) 14 (add steak 18 // add chicken 15 // add seared tuna 20 // add salmon 18)

Mushroom Toast - chef's mixed mushrooms, cream, parmesan, sourdough, chives 16

Shortrib Sliders - pickled jalapenos, crispy shallots, horseradish aioli, on focaccia slider buns 23

Whipped Ricotta -crispy carrot ribbons, pomegranate molasses, sourdough 14

Tuna Crudo - cucumber, avocado puree, spicy aioli, toasted garlic, sesame seeds, chives 22

Bang Island Mussels - white wine butter, bacon, confit tomato, garlic bread 20

Truffle Burrata - tomato jam, white balsamic glaze, chives, sea salt, sourdough 21

Deviled Eggs - sriracha, crispy bacon, chives 15

Second

Braised Beef Shortrib - farm carrot puree, pickled shallots, fresh horseradish 30

Roasted Pork Loin - cheddar grits, chives, crispy garlic, JJ's bacon jam, apple miso compote 28

Muscovy Duck Breast - parsnip puree, wilted spinach, duck jus 32

Pan Roasted Salmon -creamy cauliflower emulsion, roasted asparagus, parsnip chips, butter sauce 32

Pan Seared Sea Scallops - creamy mushroom risotto, sauteed shredded brussels sprouts, miso beurre blanc, chives MP

Roasted 1/2 Bird - squash puree, garlic thyme roasted fingerling potatoes, spring succotash, lemon thyme jus 30

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

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

Double Wagyu Smash Burger - fried oysters, smoked gouda, bacon, shredded lettuce, pickles, James' secret sauce on a brioche bun. Choice of Judy's potato salad or homefries 26

Fried Fish Sandwich - Cod, kewpie mayo, shredded lettuce, salt and pepper oil, brioche bun. Choice of Judy's potato salad or homefries 24

Reuben - house made corned beef, 1000 island, sauerkraut, swiss on rye. Choice of Judy's potato salad or homefries 22

Spaghetti Carbonara - egg yolk, guanciale, parmesan, chives 25

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS // PLEASE INFORM YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES // 18% GRATUITY MAY BE ADDED TO PARTIES OF 5+

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 - Vorvezzo, Italy
9 // 20 // 27

Chardonnay - Bonterra, California
10 // 22 // 30

Sauvignon Blanc - Crowded House, NZ
10 // 22 // 30

Vinho Verde - Vera, Portugal.
8 // 18 // 24

Rose - Lavendette, France
9 // 20 // 27

Chenin Blanc - Lubanzi, South Africa
10 // 22 // 30

RED

Glass // Carafe // Bottle

House Cabernet - MAN Family Wines, South Africa
7

House Syrah - MAN Family Wines, South Africa
7

Cote De Rhone - Little James' Basket Press, France
12 // 26 // 36

Malbec - Domaine Bousquet, Argentina
10 // 22 // 30

Cabernet Sauvignon - Drumheller Cellars, Washington
12 // 26 // 36

Pinot Noir - Pavette, California
11 // 24 // 32

Merlot - DeLoach, California
12 // 26 // 36

Red Blend - Freakshow, California
11 // 24 // 32

Sangiovese - Di Majo Norante, Italy
12 // 26 // 36

Zinfandel - Earthquake, California
12 // 26 // 36

COCKTAILS

YOUNG BUCK

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

LIME IN THE COCONUT

1800 Coconut tequila, lime, pineapple, soda
water // 12

STRAWBERRY FIELDS

House infused Strawberry Basil Vodka,
cranberry, lemon, champagne // 10

BEE STING MARTINI

Bombay Sapphire gin, lemon, lavender honey // 13

EAST END COOLER

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

MAINE BLUEBERRY WHITE SANGRIA

House Made Sangria with Wyman's Blueberries,
Topped With Champagne // 10

BEER

DRAFT

Allagash White // 8

Shipyard Summer // 7

Sacred Profane Pale Lager // 8

Maine Beer Company Lunch // 8

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

Oxbow Luppulo, 16oz Can // 8

Bunker Machine Czech Pils, 16oz can // 8

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

Corona Extra 12oz Bottle // 7

Get Set IPA N/A, 16oz Can // 8