



The Front Room

Dinner Menu

For The Table

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

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 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 seared tuna +20 // add salmon +18)

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

Tuna Tartare - black garlic aioli, avocado, pickled mushroom, togarashi, soy, sesame oil, chives, micro greens 23

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

Delicata Squash - lemon zest, honey, chives, gochujang aioli 20

Crispy Brussel Sprouts - vadouvan yoghurt, zhug, pomegranate seeds, aleppo pepper 19

Second

Braised Beef Shortrib - seasonal squash 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, butter braised swiss chard, parsnip chips, butter sauce 32

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

Roasted 1/2 Bird - sweet potato puree, garlic thyme roasted fingerling potatoes, honey glazed heirloom carrots, 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 smashed potatoes 26

Crispy Pork Schnitzel - red wine braised cabbage, crispy potato, mustard cream sauce 30

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

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

WINE

SPARKLING, WHITE, ROSE

Glass // Carafe // Bottle

House Chardonnay - MAN Family, South Africa

7

House Sauvignon 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 - Saint Cosme, France

12 // 26 // 36

Malbec - Astica, 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, apple cider, lemon, splash of maple syrup // 12

FRONT ROOM FIZZ

Sauza Hornitos tequila, blood orange, grapefruit, lime, soda water // 12

ALL IN GOOD THYME

House infused Cucumber Thyme Lemon Vodka // Straight Up with a Twist // 13

BEE STING MARTINI

Bombay Sapphire gin, lemon, lavender honey // 13

EAST END COOLER

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

BLUEBERRY POMEGRANATE RED SANGRIA

Made with Maine Blueberries, served over ice // 10

BEER

DRAFT

Allagash White // 8

Nonesuch Red // 8

Sacred Profane 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

Oxbow Luppulo, 16oz Can // 8

Bunker Machine Czech Pils, 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

Fogtown Night Nurse Stout 16oz Can // 8

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