



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 (unavailable on sundays)

Skillet Cornbread - Lunch IPA, chili butter 12

First

Tomato Soup- Parmesan, chives, croutons 13

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

Farm Salad - Winslow Farm arugula and baby kale, watermelon radish, cucumber, Liberty apples, pistachio goat cheese 14 (add steak +18 // add salmon +18)

Caesar Salad - parmesan fricco, white anchovy, lemon garlic dressing (the new tradition begins) 14
(add steak +18 // add salmon +18)

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

Blistered Shishito- Togarashi, Soy Glaze dipping sauce 18

Fried Halloumi- Sweet Chili sauce, chives 19

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

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

Deviled Eggs - sriracha, crispy bacon, chives 15

Crispy Brussel Sprouts - Roasted red peppers, balsamic glaze, parmesan, garlic, onion 19

Second

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

Crab Rangoon Pasta- House made tagliatelle, local Jonah crab, Sweet chili cream sauce, Parm, Chives 30

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

Pan Roasted Salmon -corn puree, roasted asparagus, Buerre blanc, cornbread crumble 32

Pan Seared Sea Scallops -creamy mushroom risotto, sautéed 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 - smashed homefries, roasted heirloom carrots, Black Garlic Bordelaise 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 29

Shepherds Pie- Local Lamb, Carrots, Peas, Cheddar bacon mash 35

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 26

Spaghetti Carbonara - egg yolk, guanciale, black pepper, 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 OF PARTIES OF 5+

WINE

SPARKLING

Prosecco - Zardetto, Italy 187ml Bottle 9

Rose Prosecco - Ruffino, Italy 187ml Bottle 9

WHITE

Glass // Carafe // Bottle

House Chardonnay - MAN Family, South Africa
7

House Sauvignon Blanc - MAN Family, South Africa
7

Pinot Grigio - Vervezzo, 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

Riesling - Weingut, Germany
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
12 // 26 // 36

Cabernet Sauvignon - Drumheller Cellars, Washington
10 // 22 // 30

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

Wildflower Valdiguie - J Lohr, California
10 // 22 // 30

COCKTAILS

BLUEBERRY WHITE SANGRIA

Made with Maine Blueberries, topped with champagne, served over ice // 10

STRAWBERRY SMASH MARTINI

House infused Strawberry vodka, Sweetgrass Rhubarb cordial, lemon // 13

EAST END COOLER

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

LIME IN THE COCONUT

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

BEE STING MARTINI

Bombay Sapphire gin, lemon, lavender honey // 13

YOUNG BUCK

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

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

Guinness Stout, 16oz Can // 7

Oxbow Farmhouse Pale, 12oz Can // 8

Bunker Hacienda Lime Lager, 16oz can // 8

Freedom's Edge Original Cider // 8

Orono Tubular IPA, 16oz Can // 8

Orono Wicked Blueberry Ale, 16 oz Can // 8

Banded Charms & Hexes Fruit Sour, 16oz Can // 8

Peaks Organic Nut Brown, 16oz Can // 8

Fogtown Night Nurse Stout 16oz Can // 8

Dasch Blueberry Seltzer 12oz Can // 8

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