



# The Front Room Dinner Menu

HARDING & SARAH SMITH

Proprietors

JAMES O'SULLIVAN

Chef De Cuisine

## For The Table

**Roasted Garlic Bread** - sourdough, herb and garlic compound butter, parmesan, mozzarella 8

**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, sunflower seed crusted 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

**Cocktail Shrimp**- 6 jumbo shrimp, house made cocktail sauce 20

**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

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

## Second

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

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

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

**Pan Roasted Salmon** -farm carrot puree, butter braised leeks, roasted cauliflower florets, Buerre blanc 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, Bordelaise 32

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

**Double Wagyu Smash Burger** - 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 29

**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** - 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

**Riesling** - Weingut, Germany  
10 // 22 // 30

### RED

Glass // Carafe // Bottle

**House Cabernet** - MAN Family Wines, South Africa  
7

**House Shiraz** - 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

**Oxbow Northern Lager** // 8

**Maine Beer Company Lunch IPA** // 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

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

**Fogtown Night Nurse Stout 16oz Can** // 8

**Dasch Blueberry Seltzer 12oz Can** // 8

**Get Set Rotating N/A, 12oz Can** // 8