

DINNER

APPETIZER

Blistered Shishitos – Winslow Farm peppers, smokey Aioli 10

Smoked Salmon Rillettes – Our salmon pastrami spread – house brown bread toast points 13

Shrimp Cocktail – 5 herb poached shrimp, cocktail, lemon 19

Maine Mussels – tomato tapenade, vermouth, herbs, butter 19

Roasted Winslow Carrots – whipped local goat cheese, salsa verde 13

SOUP / SALAD

French Onion Soup 11

Tomato Soup 9

Caesar – little gem lettuce, traditional 13

Wedge – bacon, bleu, heirloom tomato 15

Front Room Salad – local greens, cukes, carrots, radish, sherry vinaigrette 11

SIDES

mushroom risotto 8/ gnocchi & parm 7/
garlic spinach 5/ greens 5/ roast carrots 7



THE FRONT ROOM
73 CONGRESS ST, PORTLAND MAINE
207.773.3366

CELEBRATING 20 YEARS OF SERVICE

MAIN PLATES

Meatloaf – bacon wrapped, mashed, roasted carrots, gravy 22

Chicken Marsala – mushrooms, cherry tomatoes, spinach, spaghetti, marsala cream 24

Roast Salmon – farm carrot puree, melted leeks, cauliflower, butter sauce 25

Gulf of Maine Scallops – mushroom risotto, grain mustard butter sauce 29

Front Room Shepherd's Pie – local lamb, cheddar curd, bacon, mashed 24

Hanger Steak* – bacon potato hash, parsnip puree, sunny egg, salsa verde 28

Truffle Burrata Cheese – sweet and sour local pumpkin, arugula, toasted seeds, sourdough 18

Carbonara – classic, guanciale, yolks, cream, black pepper, parm, spaghetti 18

Mac 'n' Cheese – elbow mac, beef hotdogs, cheddar sauce, bread crumbs 18

Pork Schnitzel – mashed, braised cabbage, mustard cream 25

SANDWICH

Lamb Burger* – 6oz local lamb, chili mayo, tomatillo salsa, pickled onion, goat cheese, brioche bun 19

Smash Burger* – double beef patty, choice of cheese, bacon, tomato tapenade, pickles, aioli, brioche bun 18

Reuben – corned beef, swiss, kraut, 1000 island, rye 18

Fried Egg* – 2 eggs, bacon, aioli, bleu or cheddar cheese 17

*CONSUMPTION OF RAW OR UNDERCOOKED FOOD MAY INCREASE THE RISK OF FOOD-BORNE ILLNESS.