

DINNER - SPRING '26

CELEBRATING 20 YEARS ON THE HILL

APPETIZER

BLISTERED SHISHITOS

Wilson Farm peppers, smoky Aioli

\$14.00

SMOKED SALMON RILLETTE

Our salmon pastrami spread, house-made brown bread toast points

\$17.00

MAINE MUSSELS

tomato tapenade, vermouth, herbs, butter

\$23.00

ROASTED WINSLOW CARROTS

whipped local goat cheese, salsa verde

\$15.00

GLAZED PORK BELLY

creamy brie, pickled jalapeño, crispy shallots, chives

\$22.00

SOUP & SALAD

FRENCH ONION SOUP

\$11.00

TOMATO SOUP

\$9.00

FRONT ROOM SALAD

watermelon radish, cucumber, shredded carrots, sherry vinaigrette

\$11.00

WEDGE SALAD

bacon, bleu cheese, heirloom tomato

\$16.00

CAESAR SALAD

little gem lettuce, traditional

\$14.00

- SIDES -

MUSHROOM RISOTTO	\$8.00
PARMESAN GNOCCHI	\$7.00
GARLIC SPINACH	\$5.00
GREENS	\$5.00
ROASTED CARROTS	\$7.00

ENTRÉES

MEATLOAF

bacon wrapped, mashed, roasted carrots, gravy

\$23.00

CHICKEN MARSALA

mushrooms, cherry tomatoes, spinach, spaghetti, marsala cream

\$26.00

ROASTED SALMON

farm carrot puree, melted leeks, cauliflower, butter sauce

\$34.00

GULF OF MAINE SCALLOPS

mushroom risotto, grain mustard butter sauce

\$38.00

FRONT ROOM SHEPHERD'S PIE

local lamb, cheddar curds, bacon, mashed

\$36.00

HANGER STEAK*

bacon potato hash, parsnip puree, sunny egg, salsa verde

\$34.00

CARBONARA

classic, guanciale, yolks, cream, black pepper, parm, spaghetti

\$23.00

PORK SCHNITZEL

mashed, braised cabbage, mustard cream

\$31.00

SHORT RIB

mashed, spinach, short rib jus

\$37.00

SMASH BURGER

double beef patty, choice of cheese, bacon, tomato tapenade, pickles, aioli, brioche bun

\$20.00

*CONSUMPTION OF RAW OR UNCOOKED FOOD MAY INCREASE THE RISK OF FOOD-BORN ILLNESS.