

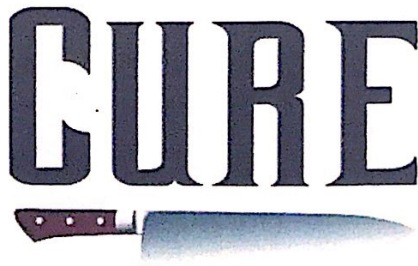
## APPETIZERS

- Wild Maine Mussels and Frites - 14 -  
*Simmered in a herb - white wine - tomato broth, crispy fries, black garlic aioli*
- Cure's Charcuterie Board - 16 -  
*Assortment of sliced meats, Imported cheeses, pickled vegetables, spreads and grilled bread*
- Heirloom Tomato Bruschetta - 11 -  
*Multi-colored grape tomatoes, garlic rubbed baguette, melted mozzarella, fresh basil, balsamic reduction, rosemary sea salt*
- Peanut Butter n' Jelly Pork Ribs - 14 -  
*Dry rubbed, slow smoked in house, brushed with raspberry preserve, served with peanut butter sauce*
- Mushroom Forestiere - 9 -  
*Portobello mushrooms, roasted tomato, dijon, shaved parmesan, white truffle oil, grilled baguette*
- Smoked Salmon Gravlox - 13 -  
*House baked brown bread, whole grain mustard, capers, red onion, chipped egg, sour cream, fresh dill*
- Confit Duck Drumettes - 12 -  
*Gently tossed with buffalo sauce, served with our house bleu cheese dressing and chives*

## SALADS

- Grilled Romaine Wedge - 10 -  
*Creamy bleu cheese dressing, diced bacon, chopped egg, tomato, cucumber*
- Simple Greens - 8 -  
*Mixed greens, radish, cucumbers, shaved carrot, shallot, grape tomatoes, champagne vinaigrette*
- Summer Berry - 11 -  
*Maine blueberries, strawberries, green apple, arugula, sherry infused goat cheese, pistachio, pomegranate vinaigrette*
- Avacado and Crab - 13 - -  
*Half avacado, corn - tomato - crab salad, dill dressing, baby romaine leaves*

Add to salad - Chicken 5, Salmon 7, Steak 8



Exec Chef / Owner Julie Cutting

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

## SOUPS

- Tomato - Basil with Grilled Cheese - 7 -  
*Oven roasted tomas, Mirepoix, blended with a touch of cream*
- French Onion - 8 -  
*Caramelized Spanish red onion, shallots, garlic, chives, sherry, beef broth, herb-garlic croutons, golden Swiss cheese*
- Lobster Bisque - Market Price -  
*Slow simmered, rich flavors of sherry and tomato, fresh lobster meat*

## ENTRÉES

- Grilled All Natural Ribeye - 35 -  
*Hand cut fries, prosciutto wrapped asparagus, red pepper butter, chimichurri sauce*
- Bourbon BBQ Braised Short Ribs - 24 -  
*Roasted garlic mashed red bliss potatoes, pickled red cabbage, micro greens*
- Spicy Brined Pork Chop - 25 -  
*Cast-iron baked cornbread topped with New England Baked beans, house made cole slaw, brown sugar butter*
- Zesty Herb Chicken Breast - 21 -  
*Green curry-red quinoa, roasted rainbow carrots, lemon grass-saffron sauce*
- Pan Roasted Duck Breast - 26 -  
*Black forbidden rice-mushroom risotto, wilted baby spinach, white wine - balsamic beurre blanc*
- Pistachio Crusted Salmon - 22 -  
*Spiralized zucchini, summer squash, green & red belle peppers, carrot-ginger puree*
- Roasted Moroccan Lamb Shank - 27 -  
*Red pepper hummus, cucumber - mint ribbons, citrus gremolata*
- Vegetable Stuffed Portobello Mushroom - 19 -  
*Balsamic marinated, filled with zucchini, summer squash, artichoke hearts and baby spinach, served with a petite mixed green salad*
- Lobster Mac and Cheese - 23 -  
*Cavatappi pasta, three cheeses, fresh lobster meat, Ritz cracker crumbs, finished with white truffle oil*

## SIDES

- Cornbread with Butter & Honey - 7
- Black Rice-Mushroom Risotto - 8
- Hand Cut Fries and Black Garlic Aioli - 6
- Green Curry - Red Quinoa - 7
- New England Baked Beans - 5