

FALL & WINTER: Full Service

APPETIZER BOARDS

Cheese & Fruit Board	\$11
Curated selection of imported and local hard and soft cheeses / house preserves / citrus, melon, grapes and assorted berries based on local availability / housemade crackers and freshly baked artisan bread	
Cheese & Charcuterie Board	\$12
Wide variety of artisan cheeses / crackers, grissini / herbed and peppered salamis, chorizo, sopressata / cornichons / nuts / olives / melon, fruit and berries / house preserves / freshly baked artisan bread	
Crudite Board	\$10
Seasonal produce based on local availability: raw, brined, marinated, grilled and pickled / house made rosemary white bean dip / lemon hummus / green goddess dressing	
Grazing Spread	\$9
Housemade crackers, pita, and freshly baked breads for dipping / warm spinach artichoke dip / eggplant caponata / rosemary white bean dip / savory grape and thyme pesto	
Seafood Board*	\$13
House pickled mussels / local smoked and cured fish / caviar / whole grain mustard / pickled shallots and vegetable / dill yogurt / herb and caper infused olive oil / variety of house crackers, bread and crostini	
Fall & Winter Raw Bar*	\$14
Variety of Maine harvested oysters on the half shell with house mignonette / smoked mussels, smoked scallops, smoked shrimp / littleneck clams on half shell / white wine and bay leaf poached jumbo shrimp with house cocktail	

HORS D'OEUVRES

PRICED BY THE DOZEN

Sweet Potato Tempura GF, VEGAN	\$36
Tempura fried sweet potato and shiitake / sesame tamarind sauce / scallion / toasted sesame seed	
Sweet Potato & Herbed Ricotta GF, V	\$36
Roasted sweet potato rounds / whipped ricotta / parsley / pickled blueberries	
Seared Haloumi GF, V	\$36
Pan seared local Flying Goat Farm lemon haloumi / housemade harissa tomato relish	
Arancini Skewer v	\$39
Spinach, mozzarella, and saffron arancini skewer / butter tomato sauce	
Sesame Deviled Eggs GF, V	\$36
Deviled eggs / sesame / topped with kimchi, sliced nori, and scallion	
Eggplant Caponata GF, VEGAN	\$36
Fried polenta cake / eggplant caponata / micro salad	
Falafel GF, VEGAN	\$36
Fried chickpea falafel / preserved lemon tahini sauce / mint	
Potato Waffle GF, V	\$39
Crispy potato waffle / smoked paprika aioli / fried shallot / micro chive	
Wild Mushroom Toast v	\$36
Butter browned wild mushrooms / ricotta / baby spinach / housemade crostini	

Poached Pear Tart v	\$36
Red wine poached pear / crumbled blue / nutmeg marinated chard / herbs	
Butternut Squash Tart v	\$36
Tamari roasted butternut squash / sesame marinated baby kale / charred scallion	
Maple Chicken Waffle	\$42
Chicken waffle / rosemary cream / bourbon apples / buttermilk chicken	
Adobo Chicken Skewer GF	\$39
Seared chicken skewer / adobo marinade / lime	
Beef Tostada GF	\$42
Braised beef / mini cumin corn tostada / cilantro chimichurri / minced onion / queso fresco	
Korean Polpettine GF	\$42
Mini Korean sweet + spicy meatball / quick kimchi / scallion	
Short Rib Popper	\$42
Fried short rib panko popper / roasted red pepper / mascarpone and rosemary / pine nut romesco	
Pork Belly Steamed Buns	\$48
Tamarind pork belly / house steamed buns / carrot slaw / chili lime mayo	
Lamb Hand Pie	\$48
Lamb hand pie / tender lamb with ale gravy / peas / carrots	
Lobster Rangoon	\$42
Maine lobster rangoon / balsamic chili sauce / cashew /	

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HORS D'OEUVRES, CONT.

Winter Maine Lobster Roll	\$96
Maine lobster / mini house made butter grilled bun / brown butter / sea salt / warm celeriac beet slaw	
Winter Lobster Tail Bites GF	\$54
Butter poached Maine lobster tail / grapefruit vinaigrette / crispy shallots	
Oyster* GF	\$48
John's River oyster on the half shell / red wine parsley mignonette	
Seared Tuna Skewer* GF	\$48
Seared rare tuna / miso vinaigrette / sesame oil / scallion curls	
Cured Salmon & Smashed Potato* GF	\$42
House cured salmon / smashed fingerling potato / caviar cream / chive	
Apple Cider Scallop GF	\$48
Seared scallop / apple cider gastrique / fried Benton's ham / micro chive	

BREAD & BUTTER

SERVED TO GUEST TABLES
COMES WITH WHIPPED BUTTER

Focaccia with Fresh Herbs	\$2.50
Roasted Garlic & Gruyere Ciabatta	\$3
Honey Wheat Boule	\$3
Cornbread	\$2.50

Dinner Rolls	\$2.50
Cheddar Chive Biscuits	\$2.50

SALADS

Peach & Chevre GF, V	\$9
Seared peach salad / fresh greens / local chevre / pickled red onion / toasted hazelnut / balsamic reduction	
Sweet Potato & Chickpea GF, VEGAN	\$8
Roasted sweet potato / coriander chickpeas / arugula / sunflower seed / cumin citrus vinaigrette	
Pear & Bleu GF, V	\$8
Smoked pears / baby spinach / red pepper candied walnuts / crumbled bleu / orange zest vinaigrette	
Citrus & Ricotta GF, V	\$8
Blistered citrus salad / fresh greens / ricotta salata / smashed pistachio / orange zest vinaigrette	
Cauliflower & Pomegranate GF, VEGAN	\$8
Roasted cauliflower / pomegranate / arugula / za'atar dressing	
Kale & Winter Squash GF, V	\$8
Warm kale / roasted winter squash / crispy capers / brown butter and preserved lemon vinaigrette	

SOUPS

New England Clam Chowder	\$9
Clam / cream / sweet potato / smoked bacon	
Butternut Squash Soup GF, V	\$8

Sunflower seed / ricotta salata

Roasted Cauliflower Soup GF, VEGAN	\$8
Sumac / rosemary oil / celery leaves	

FIRST COURSE PASTAS

Hand Rolled Tagliatelle	\$11
Braised pork shoulder / mirepoix / breadcrumb	
Housemade Gnocchi V	\$11
Brown butter mushrooms / roasted winter squash / cream / lemon	

ENTREE PLATTERS

SHARING SIZE PORTIONS
SERVED BUFFET OR FAMILY STYLE

Halibut GF	\$17
Pan roasted halibut / almond orange aioli	
Arctic Char GF	\$14
Pan seared Arctic char / pink peppercorn / pickled mustard seed	
Swordfish GF	\$17
Seared swordfish / tamari / palm sugar glaze	
Dandelion Cioppino GF	\$14
Saffron tomato broth / poached cod / mussels / clams / calamari / fennel / fingerlings	
Flank Steak* GF	\$14
Grilled flank steak / poblano pepper sauce	

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Short Ribs	\$16
Red wine braised boneless beef short rib / braising jus	
Hanger Steak* GF	\$17
Char grilled hanger steak / roasted shallot compound butter	
Chicken Thigh GF	\$11
Crispy braised chicken thighs / jus	
Roasted Chicken GF	\$13
Whole roasted boiled cider glazed chicken / pan jus / crispy shallot	
Lamb Chop* GF	\$16
North Star lamb chop / almond orange aillade / olive oil	
Pork Shoulder GF	\$12
Braised pulled pork shoulder / fig and balsamic chutney	
Pork Tenderloin GF	\$13
Brined and roasted pork tenderloin medallions / garlic citrus gastrique	
Miso Roasted Zucchini GF, VEGAN	\$12
Thai basil, ginger and lime marinated zucchini ribbons / sesame seed crisp	
Root Vegetable Curry GF, VEGAN	\$9
Winter root vegetable curry / fresh herbs	
Beets & Carrots GF, V	\$12
Salt roasted beets / house-harissa carrots / savory roasted shallot yogurt	
	\$10

Pappardelle V	
Confit tomato / fresh herbs / eggplant caponata / basil / pecorino	
Ragout GF, VEGAN	\$12
Hearty mushroom / roasted cauliflower ragout / truffle risotto	

SIDE DISH PLATTERS

SHARING SIZE PORTIONS
SERVED BUFFET OR FAMILY STYLE

Root Vegetables GF, VEGAN	\$6
Roasted / fresh herbs / olive oil / sea salt	
Carrots GF, VEGAN	\$8
Housemade Harissa roasted carrots / mint / hazelnut	
Corn on the Cob GF, V	\$5
Corn / brown butter / sea salt / herbs	
Broccoli Rabe GF, V	\$8
Broccoli rabe / boiled cider / micro chive	
Winter Squash GF, V	\$8
Roasted winter squash / brown butter / preserved lemon	
Roasted Potatoes GF, VEGAN	\$6
Roasted local potatoes / fresh herbs / olive oil / sea salt / fennel pollen	
Quinoa & Tomato GF, V	\$8
Chilled quinoa / confit cherry tomato / toasted smashed hazelnuts / herbs / roasted shallot vinaigrette	
	\$7

Mashed Potato GF, V	
Mashed red skinned potato / roasted shallot / creme fraiche	
Farfalle Casserole V	\$8
Baked farfalle / sage / butternut squash / fontina bechamel / brown butter bread crumbs	
Risotto GF, VEGAN	\$9
Truffle risotto / herbs	
Polenta GF, V	\$6
Creamy polenta / crispy fried sage	
Fall Farro V	\$7
Chilled farro / kale / apple / carrot ribbons / roasted squash / cider vinaigrette	
Cannellini Beans GF, VEGAN	\$6
Smoked stewed cannellini beans / garlic / winter greens / herbs	
Maine Mussels GF	\$10
Confit garlic / fresh herbs	
Roasted Clams GF	\$12
Preserved lemon butter sauce / fried garlic / shaved pecorino	

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PLATED ENTREES

Halibut & Citrus GF	\$29
Pan roasted halibut / almond orange aioli / winter citrus and radicchio salad / black rice	
Arctic Char & Lentils GF	\$24
Arctic char / pink peppercorn / pickled mustard seed / beluga lentils / warm pancetta brussels sprout salad / crispy capers	
Swordfish & Broccoli Rabe GF	\$26
Seared swordfish / tamari broccoli rabe / celeriac and sesame puree / toasted peanut	
Scallop & Guanciale GF	\$29
Seared scallop / lemon braised greens / guanciale / creamy polenta	
Dandelion Cioppino GF	\$23
Saffron tomato broth / poached cod / mussels / clams / calamari / fennel / fingerlings	
Short Ribs & Cabbage	\$24
Tender porcini braised boneless beef short rib / celery root and sweet potato puree / grilled caraway cabbage	
Hanger Steak & Kohlrabi* GF	\$26
Char grilled hanger steak / roasted shallot compound butter / charred kohlrabi / apple / winter citrus gremolata	
Sirloin Filet & Creamed Corn* GF	\$30
Char grilled whole sirloin filet / beer battered onion / fennel pollen fingerlings / creamed corn	
Flank Steak & Bok Choy* GF	\$19
Grilled flank steak / poblano pepper sauce / black rice / seared king trumpet mushroom / bok choy / scallion	

Chicken & Farro GF	\$15
Crispy braised chicken thigh / farro / warm roasted garlic vinaigrette / shaved brussels sprouts and apples / jus	
Chicken Breast + Duckfat Potato GF	\$15
Boiled cider glazed chicken breast / duckfat roasted potato / broccoli rabe and crispy shallot	
Lamb Shank & Polenta GF	\$28
Braised cinnamon lamb shank / creamy polenta / pomegranate gremolata	
Pork Tenderloin & Polenta GF	\$14
Brined and roasted pork tenderloin / warm charred fennel / juniper vinaigrette / creamy polenta	
Root Vegetable Curry GF, VEGAN	\$13
Winter root vegetable curry / basmati rice / fresh herbs / crispy garlic and shallot	
Beets & Carrots GF, V	\$16
Salt roasted beets / house-harissa carrots / savory roasted shallot yogurt / pea tendrils, shaved celery, and apple salad	
Pappardelle V	\$14
Confit tomato / fresh herbs / eggplant caponata / basil / pecorino	
Ragout GF, VEGAN	\$15
Hearty mushroom / roasted cauliflower ragout / truffle risotto	
Miso Roasted Zucchini & Coconut Rice GF, VEGAN	\$13
Miso roasted zucchini / coconut black rice / thai basil, ginger and lime marinated zucchini ribbons / sesame seed crisp	

CEREMONIAL CUTTING CAKE

A small, single-tier, simply-frosted cutting cake for the happy couple to share. Includes decorative florals. See cupcakes section for flavor options. Serves 2. \$80

MAKE YOUR OWN S'MORES KIT

Includes housemade marshmallows, chocolate-dipped graham crackers, and skewers for roasting. Must provide your own fire! Serves 25. \$250

PLATED DESSERTS

Cinnamon Panna Cotta V	\$8
Grilled stone fruit / brown butter ginger crumble	
Roasted Pears GF, V	\$8
Roasted pears / maple walnut crumb / whipped cream	
Dark Chocolate & Orange Mousse GF, V	\$10
Dark chocolate / orange / pistachio brittle	
Coffee Pot de Creme GF, V	\$10
Ganache / cardamom / espresso shortbread	

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PIES, GALETTES, & TARTS

SERVES 8 EACH

Pecan Pie	\$30
Pecan / chocolate / sea salt	
Pumpkin Pie	\$28
Pumpkin / brown butter	
Stone Fruit Galette	\$28
Stone fruit / vanilla bean whipped cream	
Apple Pie	\$28
Bourbon / apple / caramel	
Honey Tart GF	\$26
Honey / almond crust / sea salt / whipped cream	
Grapefruit Custard Tart GF OPT	\$26
Grapefruit custard / vanilla bean meringue	
Cranberry Tart	\$28
Cranberry / gingersnap crust / whipped cream	
Milk Chocolate Tart GF OPT	\$30
Milk chocolate / toasted nuts / caramel / sea salt	

MIX & MATCH DESSERT BAR

PRICED BY THE DOZEN

INQUIRE FOR GF AVAILABILITY (+\$6)

Spiced Honey / Cream Cheese Cupcake	\$42
Vanilla / Vanilla Cupcake	\$39

Chocolate / Chocolate Cupcake	\$42
Vanilla / Fresh Fruit Cupcake	\$39
Chocolate / Dulce de Leche Cupcake	\$42
Chocolate / Peanut Butter Cupcake	\$42
Carrot Cake / Pecan / Cream Cheese Cupcake	\$48
Banana / Chocolate Hazelnut Cupcake	\$42
Pumpkin / White Chocolate Cupcake	\$42
Gingerbread / White Chocolate Cupcake	\$42
Brown Butter Chocolate Chip Cookies	\$24
Peanut Butter Cookies GF	\$24
Double Chocolate Chunk Cookies GF	\$30
White Chocolate Cherry Oatmeal Cookies	\$30
Dark Chocolate Sea Salt Donuts	\$30
Plain Glazed Donuts	\$27
Maple Apple Fritters	\$30
Maine Whoopie Pies	\$48
Chocolate Brownies	\$28
Chocolate Hazelnut Rice Krispie Bars	\$32
Espresso Caramel Shortbread Bars	\$28
Earl Gray Truffles GF	\$21

Chocolate Sea Salt Truffles GF	\$21
Caramel Truffles GF	\$21
Hazelnut Truffles GF	\$21

LATE NIGHT SNACKS

PRICED BY THE DOZEN

Bone-In Wings GF	\$48
Includes 12 hot honey sauce / 12 palm sugar sesame caramel sauce / 12 za'atar spice per order / served with buttermilk dipping sauce	
Popcorn	\$24
Housemade herbed popcorn baggies / dill / nutritional yeast / pepper	
Chips & Dip	\$48
Cumin spiced house tortilla chip / guacamole / tomato salsa	
Snack Attack Party Platter	\$120
Bone in honey hot sauce wings / single serving bags of herbed popcorn / Ruffles potato chips with housemade french onion dip / housemade pimento cheese with pita	
French Fries & Curried Ketchup	\$24
Fontina & Chive Grilled Cheese	\$60
Prosciutto & Chevre Grilled Cheese	\$120
Cheddar & Caramelized Onion Grilled Cheese	\$60

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COFFEE & TEA

SELF-SERVE

Regular Coffee | Per Urn, Serves 50 \$200

Includes: milk / half & half / sugar

Decaf Coffee | Per Urn, Serves 50 \$200

Includes: milk / half & half / sugar

Tea | Serves 25 \$25

Includes: assorted herbal teas / lemon / honey

SANDWICHES, TACOS, & SKEWERS

Eggplant Caponata Sandwich | VEGAN \$8

Arugula / aleppo pepper / reduced balsamic / ciabatta

Pork Shoulder Sandwich \$10

Tender pork shoulder / house pickles / gruyere / milled mustard / ciabatta

Chicken Kale Caesar Wrap \$10

Shaved parmesan / preserved lemon / pickled shallots / garlic and herb wrap

Braised Beef Sandwich \$10

Horseradish aioli / greens / caramelized onion / ciabatta

Lobster Roll \$MKT

Seasonal Maine Lobster Roll

Beef Brisket Taco \$7

Pico de gallo / queso fresco / cilantro / chipotle sour cream

Pulled Lime Chicken Taco \$7

Herb salad / chipotle sour cream / queso fresco / pickled jalapeno

Refried White Bean Taco | VEGAN \$6

Refried smoked white bean / adobo marinated cherry tomato / minced sweet onion / cilantro

Cod Taco \$7

Blackened cod / pickled shallots and cabbage / fresh avocado / lime

Chicken Skewer | GF \$8

Seared chicken / adobo marinade / lime

Beef Satay Skewer | GF \$8

Turmeric + garlic + ginger / toasted peanuts

Vegetable Skewer | GF, VEGAN \$6

Seasonal vegetables / balsamic drizzle / sea salt

BREAKFAST

Toast Bar* \$9

Assorted housemade sweet and savory breads with toppings: housemade nut butter / preserves / sliced fruit / avocado spread / whipped fromage fort / pea tendrils + herbs / soft boiled eggs
Add bacon for +\$1

Fruit, Yogurt, Granola Bar \$8

Freshly cut fruit salad with mint / housemade seasonal granola (contains nuts) / vanilla yogurt

Bagel Bar \$9

Assorted housemade bagels / plain cream cheese / whipped butter / house-cured gravlax / capers / sliced cucumber / sliced tomato / sliced red onion
MINIMUM ORDER 12

Tomato + Egg Breakfast Sandwich \$7.50

Roasted tomato / herb salad / confit garlic aioli / focaccia

Chorizo + Egg Breakfast Sandwich \$8

Chorizo / arugula / fontina / pickled shallot / focaccia

Roasted Kale Quiche \$28

Roasted kale / garlic / fontina / mushrooms
SERVES 8

Chorizo Quiche \$30

Chorizo / roasted potatoes / caramelized onions
SERVES 8

Salmon Quiche \$30

Cured salmon / dill / goat cheese
SERVES 8

Assorted Energy Bites \$18

Mango / Chocolate Sunflower Seed / Coffee Almond
PER DOZEN

MUFFINS, SCONES, & BUNS

PRICED BY THE DOZEN
INQUIRE FOR GF AVAILABILITY (+\$4)

Blueberry Crumb Muffin \$36

Apple Pecan Muffin \$36

Banana Walnut Crumb Muffin \$36

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Cinnamon Coffee Cake Muffin	\$36
Pumpkin Oat Muffin	\$36
Cranberry Orange Muffin	\$36
Maple Bacon Scone	\$39
Scallion Cream Cheese Scone	\$39
Cheddar Walnut Scone	\$39
Chai Spiced Scone	\$36
Roasted Stone Fruit Thyme Scone	\$36
Salted Caramel Pecan Morning Bun	\$48
Seasonal Danish	\$48
Croissant	\$48

BREAKFAST CAKES & BREADS

SERVES 8

Sour Cream Coffee Cake with Cinnamon Pecan Crumb	\$40
Spiced Pumpkin Tea Cake	\$40
Earl Grey Tea Cake	\$40
Tahini Banana Bread	\$40

NON-ALCOHOLIC BEVERAGES

PRICED PER JUG (SERVES ~32 EACH)

Infused Water (Still)	\$25
Your choice of: Strawberry Basil / Cucumber Mint / Citrus	
Infused Water (Sparkling)	\$40
Your choice of: Strawberry Basil / Cucumber Mint / Citrus	
Iced Tea	\$25
Lemonade	\$50
Fancy Lemonade	\$100
Your choice of: Hibiscus / Blueberry	
Mint Limeade	\$75
Hot Apple Cider	\$75
Hot Chocolate	\$75

OPEN BAR PACKAGES

PRICED PER PERSON, FOR UP TO 6 HOURS

Open Bar: Beer & Wine	\$30
Open Bar Add On: Full Liquor	\$10
Open Bar Add On: Limited Liquor	\$7

ADD ONS & SPECIALTY COCKTAILS

PRICED PER SERVING

Champagne Toast	\$4
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Dinner Wine Tableside Pour	\$4
Specialty Cocktails	\$6-8
See bar menu addendum for additional details!	