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### *small plates to share*

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<b>\$7 each or \$25 all four</b>	marinated olives sourdough crostini, ricotta, basil, pine nuts, olive oil farmer's market pickled vegetables giant peruvian beans & truffled mushrooms
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### *appetizers*

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<b>*calamari</b>	semolina, with sweet & spicy tomato chutney, cured lemon aioli - 16
<b>grilled shrimp</b>	strawberry-rhubarb chutney, arugula, cilantro - 16
<b>golden beets</b>	fennel, arugula, goat cheese, sunflower seeds, rhubarb, watermelon radish - 15
<b>grilled caesar</b>	little gem, sourdough crostini, white anchovies, shaved parmigiano - 15
<b>organic greens</b>	radish, rainbow carrots, almonds, white balsamic & basil - 14

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### *handmade pasta*

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<b>gnocchi</b>	organic "fat moon mushrooms", herbed crumbs, truffle oil, parmigiano - 26
<b>spaghetti chitarra</b>	spanish octopus, smoked poblano, cherry tomato, crispy capers, olive crumbs - 28
<b>tagliatelle bolognese</b>	beef & pork ragu and shaved parmigiano - 26

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### *dinner*

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<b>*faroe island salmon</b>	spirulina puree, fermented lemon & turmeric emulsion, gooseberries, black beluga lentils, radicchio - 30
<b>chicken breast</b>	prosciutto, fontina, tarragon, pickled mustard seeds, rainbow carrots, spinach - 26
<b>*veal milanese</b>	herbed panko crusted, frisée, snow peas, pickled rhubarb, pistachio dukkah - 31
<b>*grilled steak</b>	100% grass-fed strip loin steak, yucca fries, broccolini, riced pickled cauliflower - 32
<b>*bistro burger</b>	pesto, heirloom tomato, fresh mozzarella, homemade brioche bun, hand-cut fries, smoked paprika aioli - 19 <i>(vegetarian burger available)</i>
<b>tasty vegan</b>	grilled organic tofu, spinach dandelion, lemon emulsion, pickled cauliflower - 28

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\*consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food borne illness

\*before placing your order, please inform your server if any person in your party has a food allergy

## *house cocktails- \$14*

### bistro daiquiri

plantation white rum, giffard lychee liqueur,  
homemade lychee & butterfly pea flower syrup,  
lime juice

### el bandido

\*blanco tequila infused jalapeno, muddled cucumber,  
grand marnier, lime, mint & cardamon reduction

### al fresco

\*tito's vodka infused with strawberry, blueberry, and  
pineapple, calamansi, dry curaçao

### gracias a mezcal

mezcal union, fresh grapefruit juice, honey, red pepper  
flakes, tonic bitters, candied grapefruit

### gin thyme

\*gin lane infused with lemon thyme & coriander,  
angelica botanical liqueur, passion fruit, kaffir lime  
leaves, juniper berries, orange bitters

### fraise du bois

\*vodka infused with madagascar vanilla beans,  
strawberry, rooibos, suze, lemon

### faleena

el luchador blanco tequila, agavero, agave reduction,  
lime, salt rim

## *new standards- \$14*

### pamplemousse

\*basil infused gin, st. elder elderflower liqueur, fresh  
grapefruit & lemon juice, tonic bitters

### whiskey sour

sagamore rye, lemon juice, egg white, bitters,  
absinthe rinse

### caipirinha

aguaviva artisanal cachaca, muddled lime,  
granulated sugar

### vieux carre

rittenhouse rye, maison rouge v.s. cognac, benedictene,  
carpano antica, bitters

### seelbach

knob creek bourbon, ferrand dry curaçao, prosecco,  
peychaud's & angostura bitters

**\*all infusions are made in house\***

## *beers*

### *[draughts]*

sloop brewing 'juice bomb' neipa (ny, 6.5%)- 10

maine beer company 'lunch' ipa (me, 7%)- 10

small change 'little rain' apa (ma, 4.9%)- 8

night shift brewing 'nite lite' lager (ma, 4.3%)- 8

### *[bottles/cans]*

breakside 'wanderlust' golden ipa (or, 6.2%)- 9

zero gravity 'green state' lager (vt, 4.9%)- 8

ommegang 'hennepin' saison (ny, 7.7%)- 10

allagash 'white' wheat ale (me, 5.2%)- 9

'o'haras' irish nitro stout (ireland, 4.3%)- 9

stormalong, 'legendary dry' cider (ma, 5.5%)- 8

## *wines by the glass*

### *[whites]*

bisol, jeio, prosecco- 13/46

corte pitora, pinot grigio, delle venezie- 11/41

moscofilero, skouras, greece- 14/49

anno unno, verdicchio, marche- 14/49

raeburn, chardonnay, russian river valley- 13/46

nicolas potel, macon-villages, france- 13/46

hexagonales, sauvignon blanc, loire valley 14/49

### *[rose]*

valentino, cerasuolo d'abruzzo- 13/46

### *[reds]*

querceto, chianti classico- 13/46

valravn, pinot noir, sonoma- 14/49

broadside, cab sauvignon, paso robles- 14/49

imma, nebbiolo, piedmont- 15/51

la linda, malbec, argentina- 11/41

paul autard, grenache blend, rhone valley- 13/46