




### From the Coast

-  **Kampachi Crudo** • cauliflower, apple, celery, pickled shallot - 20
- Wood Fired Mussels** • Thai green curry, Vietnamese coriander - 18
- Octopus** • pork belly, wood ear mushrooms, hot and sour broth - 16
- Browne's Point Maine Oysters** • cranberry mignonette - 24

### From the Garden & From the Grill

- The Earth Salad** • tender greens, seasonal vegetables, feta, pita chips - 16
- \*Kale Salad** • goat cheese, cashews, tomato, sesame crumble, soy lime vinaigrette - 14
- Jerusalem Artichoke Soup** • black trumpet mushroom, seared foie gras - 22
- \*Wood Fired Carrots** • ras el hanout spices, yogurt, raisins, granola - 14
- Meatballs** • San Marzano tomatoes, parmesan - 14
- The Earth Garden Board** • raw, pickled, fire-roasted vegetables, green goddess - 18

### Handmade Pastas & Wood Oven Pizzas

- Butternut Squash Agnolotti** • apple, pumpkin seeds, crispy prosciutto- 20
- Rice Noodles** • sweet chili, lobster, garden vegetables - 22
- Gnudi** • veal and pork bolognese, broccolini, parmesan - 18
- Apple & Bacon Pizza** • raclette cheese, cipollini onion, apple cider - 22
- Margherita Pizza** • mozzarella, basil, San Marzano tomatoes - 18

### Entrees

- Shrimp & Scallops** • lobster, cheesy grits, braised greens, bacon BBQ sauce - 38
- Prime Strip Steak** • potato gratin, maitake mushrooms, asparagus - 40
- Lazy Lobster** • scallops, truffle celeriac, figs, vanilla, port, fennel - 42
- Monkfish** • smoked haddock, new potatoes, braised leeks, vegetable broth - 36
- Ora King Salmon** • cauliflower puree, hazelnuts, pickled mustard seeds - 38
- The Hidden Pond Cheeseburger** • bacon mushroom ragout, Vault 5 Cheddar, steak sauce aioli, fries - 22
- Fried Heritage Chicken** • sweet potato, wilted chard, carnival squash, tamarind sauce - 32
- Cauliflower Steak** • curried lentils, coconut, eggplant chutney - 30
- Wood Fired Pork Loin** • apple butter, delicata squash, savoy cabbage Slaw - 36

### Wood-Fired Entrees for Two


- Braised Short Ribs** • hasselback potatoes, asparagus- 90
- Flame-Grilled Black Angus Porterhouse** • herb roasted potatoes, asparagus, roasted mushrooms - 110
- Two 1.5lb Maine Lobsters** • wood fired corn, potatoes, clam chowder, drawn butter - 100

### Vegetables to Share

<b>Shishito Peppers</b> Maine sea salt 8	<b>Roasted Beets</b> horseradish, pistachio 8	<b>Japanese Sweet Potato</b> soy glaze, sesame 8	<b>Fried Brussels Sprouts</b> chipotle ranch 8
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Some menu items may be served raw or undercooked or may contain undercooked foods. Consumption of this food may increase the risk of food borne illness. Please check with your physician if you have questions about consuming raw or undercooked foods.

\*contains nuts

 \$1.00 of every Kampachi Crudo will be donated to Full Plates Full Potential, helping to eliminate childhood food insecurity in Maine