

**-CHARCUTERIE-**

SERVED WITH HOUSE CHUTNEY,  
MUSTARD SEEDS, BREAD, & COMPOTE

PORK-PISTACHIO PATE -5-  
FOIE GRAS AU TORCHON -7-  
CHICKEN LIVER MOUSSE -6-  
RABBIT-APRICOT TERRINE -7-  
-24 FOR ALL-

**-CHEESE-**

ONE -7- THREE -18- FIVE -28-

PLEASE FIND A FULL LIST ON REVERSE,  
OR ALLOW THE CHEF TO CHOOSE.

**-LEAFY-**

WARM DUCK CONFIT & ARUGULA  
CHERRIES, RADISHES,  
WHOLE GRAIN MUSTARD VINAIGRETTE  
10

BABY LETTUCES  
HOUSE RICOTTA,  
STRAWBERRY-PISTACHIO VINAIGRETTE  
9

**-SMALLER-**

LOBSTER CREAM SOUP  
ROASTED MUSHROOMS,  
SHALLOTS  
9

SLOW-BRAISED PORK BELLY  
ROASTED EGGPLANT  
12

CRISPY VEAL SWEETBREADS  
BUTTERED PEAS, CARROTS,  
SAUCE GRIBICHE  
13

OLIVE, CRIMINI & CHEVRE  
GRILLED BREAD,  
SHAVED FENNEL, TRUFFLE VINAIGRETTE  
9

POACHED ESCARGOTS  
PARSLEY PUREE,  
CHERVIL GARLIC BUTTER  
9

PAN-ROASTED MUSSELS  
SAFFRON CREAM  
12

POMMES FRITES - PIAVE CHEESE, FINES HERBES, HARISSA AIOLI  
8

**-BIGGER-**

GRILLED BEEF HANGER  
BROWN BUTTER POTATOES,  
BLUE OYSTER MUSHROOMS,  
RED WINE REDUCTION  
21

HONEY-ROASTED DUCK BREAST  
GRILLED FIGS,  
PEPPERCORN JUS  
22

DAILY FISH  
GREEN LENTILS, CHIVE PAN SAUCE  
-MP-

HOUSE-GROUND BURGER  
CAMELIZED RED ONION,  
AIOLI, FRITES  
16  
ADD ANY CHEESE  
1

A KITCHEN'S TASTING MENU IS AVAILABLE, BEGINNING AT \$38 PER PERSON.  
THIS MEAL AND ITS PRESENTATION WILL BE DESIGNED TO SUIT YOUR APPETITE AND  
PREFERENCES.

## **-FROMAGE-**

**SERVED WITH HOUSE BREADS, FRUIT, LOCAL HONEY,  
& ONE ACCOMPANIMENT OF YOUR CHOICE PER CHEESE**

**-ONE CHEESE FOR 7, THREE FOR 18, FIVE FOR 28-  
-1.50 PER ADDITIONAL ACCOMPANIMENT-**

**HAZELNUT BRITTLE  
CANDIED NUTS  
COCOA ALMONDS  
DATE & FIG "NEWTON"**

**ONION MARMALADE  
VANILLA-GRAPE JAM  
PORT CHERRIES**

## **-COW-**

**PRIX DE DIANE, LAKIN'S GORGES, *ROCKPORT, MAINE***

**PASTEURIZED, ORGANIC - CREAMY, DELICATE, EARTHY, AND WONDERFUL  
BRILLAT-SAVARIN, *NORMANDY, FRANCE***

**PASTEURIZED - "LIKE BUTTA," ALYSON'S FAVORITE TRIPLE CREAM -  
A CLASSIC THAT SHOULD NOT BE MISSED - HEAVENLY**

**HUDSON RED, TWIN MAPLE FARM, *GHENT, NEW YORK***

**RAW, SEMI-SOFT - OUR VELVETY AND MORE PUNGENT WASHED RIND -  
FOR STINKY CHEESE LOVERS, TANNIC FINISH**

**BARDEN BLUE, CONSIDER BARDWELL FARM, *WEST PAWLET, VERMONT***

**RAW, HARD - OUR Milder BLUE, SALT AND PEPPER FINISH**

**RUPERT, CONSIDER BARDWELL FARM, *WEST PAWLET, VERMONT***

**RAW, HARD - SWEET, NUTTY, WITH A HINT OF PINEAPPLE, PLEASING TEXTURE**

## **-SHEEP-**

**BREBIROUSSE D'ARGENTAL, *LYON, FRANCE***

**PASTEURIZED, SOFT - CREAMY, DELICIOUS - MILKY AND SHEEPY**

**NEVAT, *GALICIA, SPAIN***

**PASTEURIZED, SOFT - LIGHT LEMON NOTES, BEAUTIFUL TEXTURE**

**BERKSWELL, *WARWICKSHIRE, ENGLAND***

**RAW, HARD - SLIGHT BERRY FLAVOR, MUSHROOMY, SURPRISING OCEAN FINISH**

## **-GOAT-**

**HAYSTACK PEAK, HAYSTACK MOUNTAIN GOAT DAIRY, *LONGMONT, COLORADO***

**PASTEURIZED - BLOOMY-RIND, ASHED PYRAMID IN TRUE FRENCH FASHION,  
NICELY GOATY**

**BLEU DE BOCAGE, *VENDEE, FRANCE***

**RAW, SEMI-SOFT - ROBUST FLAVOR, OUR TRUER BLUE BLEU - AMAZING**

**RED CLOUD, HAYSTACK MOUNTAIN GOAT DAIRY, *LONGMONT, COLORADO***

**RAW, SEMI-SOFT - A MORE APPROACHABLE WASHED RIND -  
COMPLEX AND PERFECTLY BALANCED TEXTURE**

**CAPRIANO, YORK HILL FARM, *NEW SHARON, MAINE***

**PASTEURIZED, HARD - GRASSY BRIGHTNESS, CITRUS AND APRICOT NOTES**

**-DOUX-**

**CHOCOLATE OLIVE OIL CAKE**

MINT-CHOCOLATE-FLUFF ICE CREAM, COCOA COOKIE, GANACHE

-10-

**COOKIE PLATE**

CHOCOLATE CHIP-PECAN, SHORTBREAD, GINGER COOKIES, MADELEINES

-7-

**FIG & HAZELNUT TART**

VANILLA-RHUBARB COMPOTE, WINE-POACHED FIGS

-10-

**STRAWBERRY-BASIL SHORTCAKE**

BASIL ICE CREAM, CANDIED LEMON ZEST

-9-

**RICOTTA DOUGHNUTS**

HUCKLEBERRY COMPOTE, MASCARPONE CREAM, GINGER MILKSHAKE

-9-

**FRESHLY BAKED CHOCOLATE CHIP PECAN COOKIES**

PLATED FOR NOW OR BOXED FOR LATER

-6 FOR THREE-

**HOUSE-MADE ...**

BLUEBERRY-CHAMPAGNE SORBET

BLACKBERRY-MINT SORBET

MANGO SHERBET

**HOUSE-MADE ICE CREAMS**

VANILLA

MAINE SEA SALTED CARAMEL

MAPLE-THYME

-3 PER SCOOP-

**COOKIE AND A SCOOP**

CHOOSE FROM FROZEN TREAT FLAVORS

-5-

**PETITE TOUR DE DESSERT**

SMALLER TASTING OF ABOVE MENU SELECTIONS

-14-

**-AFTER-DINNER SPIRITS-**

HENNESSY -10-

COURVOISIER -10-

DISARONNO -10-

GRAND MARNIER -10-

ALEXANDER GRAPPA -10-

ROMANOV SAMBUCA -8-

HINE RARE VSOP -12-

BROADBENT MADEIRA -8-

BROADBENT 2007 PORT -16-

FERREIRA TAWNY PORT -10-

QUINTA DO CRASTO LBV -8-

MONTENEGRO AMARO -8-

MELETTI AMARO -8-

BONAL GENTIANE-QUINA -8-

PEDRO XIMÉNEZ SHERRY -8-

OLOROSO SHERRY -8-

LA CAPTIVE CALVADOS -11-

BOULARD CALVADOS -12-

TERRE ROUGE MUSCAT -14-

CELLARDOOR SERENDIPITY -12-

SAUTERNES, HAUT MAYNE -44-

½ BOTTLE

-TEA, ESPRESSO DRINKS, HOT CHOCOLATE,

FRENCH PRESS COFFEE (FROMVIANDOUX BLEND, GREEN TREE, LINCOLNVILLE)-

# FROMVIANDOUX MODERN AFTERNOON TEA

Pot of Tea

Scones, Devonshire Cream, Lemon Curd, Marmalade, & Jam

Tea Sandwiches and Hors d'Oeuvres

Petite Fours

- CHOOSE A HOT TEA -

Green Sencha  
Moroccan Mint  
White Pekoe  
Bai Mudan 1st Grade  
Magnolia Oolong

Rooibos White Chocolate  
Earl Grey  
Rose Congou  
Green Tree's English Breakfast  
Darjeeling

Chamomile  
Peppermint

Pillow Bliss: Peppermint, Hibiscus, Lemon Grass, Rosehips, Amaranth, Lily  
Avena's Garden Tea: Sacred Basil, Lemon Balm, Nettle, Calendula Blossoms,  
Milky Oats, Lady's Mantle

- OR -

ICED BLACK TEA

\$22 per person (\$12 per child)

Single courses available:

Scones and Tea - \$7

Sandwiches, Hors d'Oeuvres, and Tea - \$11

Petit Fours and Tea - \$10

3 oz. 6 oz. Bottle

Bubbly

Cava Brut, Montsarra <i>Penedes, Spain</i>			30
Prosecco Extra Dry, Marsuret <i>Veneto, Italy</i>	5	10	38
Cava Brut Rosat, Castelloig <i>Penedes, Spain</i>	7	14	54
Blanc de Noir, Schramsberg 2007 <i>Napa Valley, California</i>			60
Champagne Brut Reserve, Jean Vesselle <i>Champagne, France</i>		42 (1/2)	84
Champagne Brut, Billecart-Salmon Cuvee Nicolas Francois 2000 <i>Champagne, France</i>			160

White

Trebbiano, Lugana Ottella 2010 <i>Veneto, Italy</i>			34
Riesling, Ravines 2011 <i>Finger Lakes, New York</i>			36
Wiener Gemischter Satz, Weingut Christ 2011 <i>Vienna, Austria</i>			36
Sauvignon Blanc, Plouzeau Touraine 2011 <i>Loire, France</i>	5	10	38
Viognier, La Canorgue "Vin de Pays de Vaucluse" 2010 <i>Côtes du Rhone, France</i>	5	10	38
Chenin Blanc, Les Pouches Saumur 2011 <i>Loire, France</i>	5	10	38
Ugni Blanc, Mont de Marie "Anathème" 2011 <i>Languedoc, France</i>			38
Viognier-Chardonnay-Vermentino, Musar "Jeune Blanc" 2011 <i>Bekaa Valley, Lebanon</i>			38
Pinot Blanc, Freedom Hill 2010 <i>Willamette Valley, Oregon</i>			40
Sauvignon Blanc, Dagueneau Pouilly-Fumé 2011 <i>Loire, France</i>			44
Pinot Grigio, Colterenzio Puiten 2011 <i>Alto Adige, Italy</i>			44
Chardonnay, Tocques & Clochers Limoux "Oceanique" 2010 <i>Languedoc, France</i>	6	12	46
Sauvignon Blanc, Spy Valley 2012 <i>Marlborough, New Zealand</i>	6	12	46
Marsanne-Viognier-Roussane, Clos Bellane 2010 <i>Côtes du Rhone, France</i>	6	12	46
Chenin Blanc, Aubuisieres Vouvray "Cuvée Silex" 2011 <i>Loire, France</i>	6	12	46
Sauvignon Blanc, Reverdy Sancerre "Les Coutes" 2011 <i>Loire, France</i>			46
Chardonnay, Chapelle Pouilly-Fuissé 2010 <i>Bourgogne, France</i>			50
Falanghina, Nifo Sarrapochiello 2011 <i>Sannio, Italy</i>	7	14	54
Chardonnay-Viognier, Spann Vineyards 2010 <i>Sonoma County, California</i>	7	14	54
Pinot Gris, Torii Mor 2011 <i>Willamette Valley, Oregon</i>	7	14	54
Grenache Blanc, Lazaret Chateauneuf-du-Pape Blanc 2009 <i>Côtes du Rhone, France</i>			56

Pink

Pinot Noir, Porter Creek Sonoma County Rosé 2012 <i>Russian River Valley, California</i>	7	14	56
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Red

Gamay, Les Chardons Touraine 2011 <i>Loire, France</i>			28
Zinfandel, Easton 2010 <i>Amador County, California</i>			34
Dolcetto d'Alba, Tre Vigne 2011 <i>Piemonte, Italy</i>			34
Syrah, Terre Rouge "Les Cotes de l'Ouest" 2009 <i>Amador County, California</i>			36
Pinotage, Warwick 2011 <i>Stellenbosch, South Africa</i>			38
Cabernet Franc, Pas St. Martin "Pierres Frites" Saumur 2010 <i>Loire, France</i>	5	10	38
Barbera del Monferrato, Nuova Cappelletta 2010 <i>Piemonte, Italy</i>	5	10	38
Malbec-Merlot, Mission La Caminade 2009 <i>Cabors, France</i>	5	10	38
Petite Sirah, Villa San-Juliette 2010 <i>Paso Robles, California</i>	5	10	38
Merlot-Cabernet Sauvignon Blend, Pommarede Graves 2010 <i>Bordeaux, France</i>	5	10	38
Chianti, Castello la Leccia "Classico" 2009 <i>Tuscany, Italy</i>			40
Malbec, Weinert 2006 <i>Mendoza, Argentina</i>			40
Merlot Blend, Côtes de Castillon "Seigneurs d'Aiguilhe" 2010 <i>Bordeaux, France</i>			42
Grenache-Syrah Blend, Cedres 2011 <i>Côtes du Rhone, France</i>	6	12	46
Bobal, Ponce Clos Lojen 2011 <i>Manchuela, Spain</i>	6	12	46
Carignane-Cabernet, Cellardoor "Ned Said Red" 2011 <i>Lincolnton, Maine</i>	6	12	46
Cabernet Franc, Barboursville "Reserve" 2010 <i>Barboursville, Virginia</i>			48
Merlot Blend, Viramière St. Emilion Grand Cru 2009 <i>Bordeaux, France</i>			50
Pinot Noir, St. Innocent "Villages Cuvée" 2011 <i>Willamette Valley, Oregon</i>	8	16	62
Cabernet Sauvignon, Cultivar 2010 <i>Napa Valley, California</i>	8	16	62
Pinot Noir, Terres de Velle Auxey Duresses 2009 <i>Bourgogne, France</i>			62
Barolo, Bruni Bricco Rosso 2007 <i>Piemonte, Italy</i>			74
Syrah, Fausse Piste "Macoux" 2009 <i>Columbia Valley, Washington</i>			74
Cabernet Sauvignon, Egelhoff "Walton" 2008 <i>Napa Valley, California</i>			88
Syrah-Cabernet Sauvignon-Petit Verdot, Stephan "L'Aventure Optimus" 2009 <i>Paso Robles, California</i>			90
Grenache, Mont-Olivet Chateauneuf-du-Pape "Cuvee du Papet" 2004 <i>Côtes du Rhone, France</i>			110

## On Draft

-Half or Full Pint-

Allagash Interlude Farmhouse Ale *Portland, ME* (6,12)      Allagash Odyssey Dark Wheat *Portland, ME* (6, 12)  
Baxter Summer Swelter Ale *Leviston, ME* (4, 8)      Dupont Cidre Bouché *Normandy, France* (6, 12)  
Estrella Damm Lager *Barcelona, Spain* (4, 8)      Peak Organic Hop Noir Black IPA *Portland, Maine* (4, 8)

## On the Menu

-Seasonally Inspired-

Blue Basil - Cold River Vodka, Blueberry Soda, Basil, Lemon -12-  
Bramble - Grey Goose, Domaine de Canton, Blackberry-Honey-Ginger Shrub -14-  
Gardener - Bombay Sapphire, St. Germain, Crème Yvette, Brut -14-  
Green Tea Mojito - Sencha-Infused Rum, Mint, Lime, Sugar -10-  
Harvey Wallflower - Ketel One, Galliano, Orange Blossom Water -12-  
Pamona - Cardamaro, Raspberry Syrup, Orange, Lime -8-  
Peach 75 - Tanqueray, Lemon, Fiore Peach Balsamic, Brut Rosé -8-  
Rosebud - Hendrick's, Rose Water, Grapefruit, Cardamom, Bitters -12-  
Spot o' Grappa - Grappa, Lemon, Honey Syrup -12-  
Spring Fever - Pernod, Dandelion-Burdock Soda -10-  
Wild Bill - Bulleit Bourbon, Sarsaparilla, Cinnamon Syrup -12-

-House Standards-

A-Team - Aperol, La Fee Absinthe, Lemon, Grapefruit Bitters -12-  
Doux Carre - Old Overholt Rye, Hennessy, Cocchi Vermouth, Bitters -12-  
Lillet Fair - Tanqueray 10, Lillet Blanc, Cointreau, Brut -12-  
Merry Hick - Canadian Club, Solerno, Lime, Blood Orange Bitters -12-  
Meter Maid - Herradura Silver, Green Chartreuse, Lime, Sugar -14-  
Mr. Kite's - Jameson, Kraken Black Spiced, Dark Beer -10-  
Pink Lady - Rosé Wine, Luxardo Maraschino, Chambord, Soda -10-  
Washingtonier - Maker's Mark, Campari, Carpano Antica Vermouth, Lime, Soda -12-

## On the Bar

Bombay Sapphire	Cazadores Reposado	Baker's 7 Year
Cold River Gin	Centenario Añejo	Basil Hayden's
Grey Lock	El Tesoro Platinum	Bulleit Bourbon
Hendrick's	Herradura Reposado	Knob Creek Bourbon
Ingenium	Herradura Silver	Maker's Mark
Plymouth		Bulleit Rye
Tanqueray 10	10 Cane	Knob Creek Rye
	Brugal Añejo	Old Overholt Rye
Belvedere	Cruzan Black Strap	Bushmill's
Cold River Vodka	Cruzan Single Barrel	Canadian Club
Grey Goose	Eight Bells	George Dickel
Ketel One	Flor de Caña Gold 4 Year	Wild Turkey Rare Reserve
Tito's	Gosling's Black Seal	Woodford Reserve
Twenty 2	Kraken Black Spiced	
	Mount Gay	Ardmore -12-
BarSol Pisco	Rhum Barbancourt 8 Year	Dewar's White -12-
La Fee Absinthe	Ron Zapaca 23 Year	Highland Park 12 Year -12-
Lucid Absinthe		Johnny Walker Black -12
Leblon Cachaça		Johnny Walker Blue -38-
Pitú Cachaça		Jura 10 Year -12-
		Laphroaig 10 Year -12-
		Macallan 12 Year -12-
		Macallan 18 Year -28-
		Oban 14 Year -14