

# Lunch & Dinner Menu

## Oysters

### Chilled Maine Oysters

Rotating Selection of Oysters

Served with Cocktail Sauce, Mignonette & Lemon

19.5 Half Dozen | 38 Full Dozen

## Salads

### Red Beetroot

Spiced Coconut Yogurt, Pickled Green Strawberries

Arugula, Sunflower Seed Dukkah

14

### Winter Bor Kale

Charred Cucumber, Citrus, Mint

Creamy Pistachio-Miso Vinaigrette

13

### Charred Cabbage Caesar

Traditional Caesar Dressing, White Anchovy

Grana Padano, Buttered Croutons

13

### Maplebrook Farm Burrata

Buttermilk Green Goddess, Pickled Cherries

Pine Nut Gremolata

19

### Add Proteins to Any Salad

Butter Poached Maine Lobster 28 | Roasted Casco Bay Hake 20 | Fried Tide Mill Farm Chicken 20

## Appetizers

### Roasted Cauliflower

Tabasco Pickled Golden Raisins, Walnut Tahini

Green Apple, Parsley

15

### “Needs & Tatties”

Maine Potato Croquettes, Turnip & Fennel “Kraut”

Scotch & Mustard Sauce

14

### Crispy Duck Drumettes

Served with Beet & Cabbage Chowchow and Choice of:

Red Fresno Buffalo, Gochujang-Soy Glaze, Blueberry BBQ or Nashville Hot Maple

16

### Chicken Liver Mousse “Bánh Mi”

Carrot & Daikon Relish, Fish Sauce Caramel, Scallions

Oyster Crackers

15

### Organic Scottish Salmon Tartare

Sake-Soy Glazed Black Plums, Toasted Cashews

Mint, Scallions, Crispy Papadum

16

### Fried Point Judith Calamari

Buttermilk & Cornmeal Dredged, Pickled Red Onion

Herbs, Togarashi Tartare Sauce

18

## Large Plates

### Roasted Casco Bay Hake

Smoked Tomato & Shishito Pepper Relish

Summer Corn Veloute

30

### Maine Lobster “Bolognese”

Gnocchietti Sardi, San Marzano Tomato Marinara

Toasted Garlic Panko

42

### Bangs Island Mussel Frites

Freedom’s Edge Cider, Leek-Shallot Cream, Lemon

Parsley, Hand Cut French Fries

26

### Prime Beef Smashed Burger

Two 3oz Patties, Tallow, Grafton Aged Cheddar, Pickled Red Onions

Not So Secret Sauce, Mainly Grains Burger Bun, Potato Chips

25

### “Chicken & Waffles”

Buttermilk Fried Tide Mill Farm Chicken, Maine Grains Cornmeal Waffle

Beet & Cabbage Chowchow, Nashville Hot Maple, Scallions, Radish

30

### Heritage Pork Meatloaf

Creamy Maine Grains Carrot Polenta, Roasted Carrot

Spring Onion Caponata, Walnut Gremolata

30

Substitute “Chicken Fried” Wild Fruitings Mushrooms

24

Substitute Roasted Cauliflower Steak

24

### Maine Lobster Roll

Brown Butter Hollandaise, Pickled Celery, Chives

Mainly Grains Bakery Roll, Potato Chips

38

### Prime Bavette Steak

Catalan Style Romesco, Fried Russet Potato

Herb Chimichurri

45

Chef & Owner | Bobby Will   Sous Chef | Trustan Hamilton   Kitchen | Marissa, Clara, Cheney, Kelley, Joey, Julio, Alexandro

We Pride Ourselves On Working With Several Local Farmers, Foragers and Fishermen From The State of Maine

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

\* Please alert your server of any allergies you or your guest may have

\*\*\* A 3% Fair Kitchen Wage Fee is added to each check. These funds are distributed amongst all hourly kitchen employees \*\*\*

# Brunch Menu

## Raw Bar

### Chilled Maine Oysters \*

Rotating Selection of Oysters  
20 Half Dozen | 38 Full Dozen

### Charred Cabbage Caesar

Traditional Caesar Dressing, White Anchovy  
Grana Padano, Buttered Crouton  
13

### Winter Bor Kale

Charred Cucumber, Citrus, Mint  
Creamy Pistachio-Miso Pesto  
13

## Salads

### Roasted Red Beet

Curried Coconut Yogurt, Pickled Green Strawberry  
Rye Gremolata  
14

### Maplebrook Farm Burrata

Buttermilk Green Goddess, Pickled Cherries  
Pine Nut Gremolata  
19

### Add Protein To Any Salad

Butter Poached Maine Lobster 28 | Roasted Casco Bay Hake 20 | Fried Organic Chicken 20

## Sandwiches

Served on Mainly Grains Bakery Buns and with House Maine Potato Chips.  
Substitute House Cut Fries for +2

### Fried Organic Chicken

Blueberry BBQ Sauce, Caramelized Onion & Cheddar Fondue  
Dill Pickles  
19

### Prime Beef Smash Burger

Two 3oz Patties, Tallow, Grafton Aged Cheddar,  
Pickled Red Onion Not So Secret Sauce Sauce, Arugula  
25

### Maine Lobster Roll

Fresh Pickled Lobster Meat Brown Butter Hollandaise  
Pickled Celery, Chives  
38

### “KFC”

Korean Fried Cauliflower, Gochujang-Soy Glaze  
Carrot-Daikon Radish Relish, Mint, Scallions  
16

### Fried Gulf of Maine Hake Sandwich

Togarashi Tartare Sauce  
Beet & Cabbage Chowchow  
20

## Mains

### Smoked Salmon Toast

Mainly Grains Bakery Sourdough, Green Goddess Cream Cheese  
Pickled Red Onion, Fried Capers  
19

### Buttermilk Pancakes

Maine Blueberry Jam, Smoked Butter  
Maine Maple Syrup  
16

### Roasted Casco Bay Hake

Smoked Tomato & Shishito Pepper Relish  
Summer Corn Veloute  
30

### Roasted Heritage Pork Meatloaf

Creamy Maine Grains Carrot Polenta, Spring Onion Caponata  
Sunny Side Up Eggs  
22  
Sub Roasted Cauliflower \$18

### Chicken & Waffles

Buttermilk Fried Tide Mill Farm Chicken, Nashville Hot Maple  
Beet & Cabbage Chowchow, Smoked Butter, Scallions, Poached Eggs  
30  
Substitute “Chicken Fried” Local Mushrooms 24

### Tomato Shashuka

Stew of Tomato, Za’atar, Roasted Red Pepper, Onion & Garlic  
Served with Baked Eggs and Walnut “Chorizo” & Oyster Cracker  
19

### Maine Lobster Bolognese

Gnocchietti Sardi, San Marzano Tomato Marinara  
Toasted Garlic Panko  
42

### Benedict

English Muffin, Poached Eggs, Chive Hollandaise  
Choice of Smoked Salmon or House Made Sausage  
18  
Butter Poached Maine Lobster Benedict 36

## Sides

### Apple Smoked Bacon

6

### Homemade Sausage

8

### 2 Eggs Any Style

5

### Toasted Sour Dough

4

Chef & Owner | Bobby Will Kitchen | Trustan, Clara, Marissa, Cheney, Kelley, Joey, Alejandro, Julio

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# Brunch Drinks

**Mimosa \$9**  
OJ, Prosecco

**T&G Bloody Mary \$13**  
Potato Vodka, House Bloody Mix  
\*Add One Strip of Candied Bacon \$3\*

**T&G Espresso Martini \$13**  
Vanilla Bean Infused Potato Vodka, Kahlua, Fresh Espresso, Chocolate Bitters, Aquafaba

**Thistle & Grouse Mimosa Board \$45**  
One Bottle of Prosecco, Assorted Juices, Fresh Berries, St. Germain

## Non-Alcoholic

**Watermelon, Mint & Lime Soda \$8**  
Fresh Juiced Cantaloupe, Citric Acid, Simple

**Arcadian Spritz \$8**  
Hibiscus, Cucumber, Elderflower Cordial, Pink Grapefruit Balsamic, Soda

**Juice \$4**  
Orange or Cranberry

## Wine By The Glass

### White

Pazo de Villarej, Albarino, Spain	12
King Estate Chardonnay, Oregon	14
Saint Clair Sauvignon Blanc, NZ	16
J&H Selbach Piersporter Riesling, Germany	13

### Red

Horizon de Bichot Pinot Noir, France	12
Piattelli Malbec-Tannat, Argentina	12
Clay Shannon Cabernet Sauvignon, CA	14
Burgo Viejo Rioja Crianza, Spain	12

### Bubbles

La Bella Prosecco, Italy	8
Almacita Brut Rose, Argentina	14

### Skin Contact

Pikasi Barbera Rose, Slovenia	16
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## Coffee & Tea

Coffee By Design Casco Bay Blend \$4  
*Regular & Decaffeinated*

Herbal Tea Selection \$4  
*Caffeinated:*  
English Breakfast  
Japanese Sencha Green Tea  
Organic Earl Grey

*Decaffeinated:*  
Organic Peppermint  
Egyptian Chamomile  
Lemon Herbal

*\*For Full Beverage Selection, Please See Leather Menu\**