

Brunch

Starters

OYSTERS ^{R,L,SF}	27.
half dozen, citrus kosho mignonette	
MAINE SHRIMP COCKTAIL ^{SF}	29.
classic cocktail sauce	
POINT JUDITH CALAMARI ^{GF,L,SF}	27.
smoked chili aioli, horseradish, lime	
BLUEFIN TUNA ^{R,L,SF}	34.
grapefruit shiro dashi, crispy shallots, mint	

Salads & Sandwiches

ENDIVE SALAD ^{VE,N}	25.
bosc pear, cucumber, burrata, walnuts, sherry	
MIXED LETTUCES ^{VE}	23.
shaved gold beets, basil, radish, chardonnay vinaigrette	
LITTLE GEM LETTUCE “CAESAR” ^{VE}	22.
boquerones, sourdough crumbs, parmesan	
salad additions include chicken 13, tiger shrimp 15, salmon 16, steak 40	
SMOKED SALMON BAGEL ^{SF}	28.
heirloom tomato, dill pickle, whipped cream cheese, red onion, capers	
AVOCADO TOAST ^V	26.
sourdough, cilantro, pickled onions, sunflower seed crumble	
add egg	6.
GF BREAD OPTION AVAILABLE	
EGG & CHEESE SANDWICH	23.
vermont cheddar, folded egg, hot sauce aioli, shoestring potatoes	
add sausage	8.
add bacon	8.
add avocado	7.
GF BREAD OPTION AVAILABLE	
LOBSTER ROLLS ^{L,SF}	48.
dressed lobster, lobster jus, fries	
LONG BAR BURGER	33.
Harbison cheese, pepper jam, smoked aioli, fries	
make it vegetarian, sub with a portobello mushroom!	

Plates

THE VEGAN ^{V,GF,N}	25.
coconut yogurt, açai, blueberries, pineapple, chocolate-date granola	
COD CAKE “BENEDICT” ^{SF}	32.
two poached eggs, melted spinach, brown butter sabayon	
ALMOND PANCAKES ^{GF}	25.
banana rum whip, maple	
ROLLED OMELET ^{GF}	30.
Jasper Hill Farm Harbison cheese, tarragon, chives, summer lettuces	
add bacon, ham, or sausage	8.
add lobster	18.
EGG WHITE OPTION AVAILABLE	
BRANDT BAVETTE STEAK ^{GF}	59.
wild mushroom rice, salsa verde, dandelion	

House Bakery

DONUT OF THE WEEK	9.
CROISSANT	8.
CHOCOLATE CROISSANT	9.
ZA’ATAR CROISSANT	9.
BLUEBERRY MUFFIN	9.
LEMON GINGER SCONE	7.
MORNING GLORY MUFFIN ^{V,GF,N}	9.
CINNAMON ROLL	8.
coffee glaze	
BAKERY BASKET ^{3PC}	19.

Sides

SEASONAL BERRIES	12.
‘A SMALL GOOD’ (ME) BACON ^L	8.
HAND SLICED SMOKED SALMON ^{SF}	16.
BREAKFAST SAUSAGE	8.
SMOKED HAM	8.
TOASTED BAGEL WITH CREAM CHEESE	14.
ENGLISH MUFFIN	8.
TOAST	8.



Before placing your order, please advise your server of any dietary concerns and allergies, as not all ingredients may be included in the menu descriptions.

^V Vegan ^{VE} Vegetarian ^{GF} Gluten free ^N Contains nuts ^{SF} Seafood

^L Locally sourced ^O Organic

^R Food items are cooked to order or served raw. Consuming raw or undercooked animal products may increase your risk of foodborne illness.

Signature Cocktails

SINGAPORE SLING	20.
Sipsmith Gin, Luxardo cherry, Benedictine Cointreau, pineapple, bitters	D.O.M,
BOSTON SLING	18.
The Blind Duck gin, Pama liquor, Drambuie, Nonino amaro, cranberry compote, house made apple shrub	
BACK BAY MANHATTAN	23.
WhistlePig PiggyBack rye, Licor 43, chocolate, cherry	
LONG BAR NEGRONI	21.
Lalo Tequila, Meletti, Carpano Bianco, Select Apertivo	
GENTLE BREEZE	22.
Cachaca, lime, Aguardiente, hibiscus	
GOLDEN HOUR	23.
Elijah Craig Single Barrel, maple, habanero, lime, Avera	
CHERRY PICKING	23.
Grey Goose vodka, cherry, vanilla, lime, bubbles	
GEORGIA	21.
Grey Goose Vodka, lemon, Italicus, rose water	

Mocktails

SLING	15.
Seedlip Garden, cherry, pineapple	
YUZUNERO	15.
Lyre’s London Spirit, habanero honey, yuzu, lime	
PENICILLIN	15.
Lyre’s highland malt, lemon, earl grey, ginger	
EL DIABLO	15.
Jalisco 55, blackberry, habanero, pomegranate	

Beer

LOCAL CRAFT		
Night Shift Brewing	Nite Lite American Lager 4.3%	12.
Devil's Purse Brewing	Handline Kölsch 5.0%	13.
Allagash Brewing	Wheat Beer 5.2%	14.
Fiddlehead Brewing	IPA 6.2%	14.
Night Shift Brewing	Whirlpool Hazy Pale Ale 4.5%	15.
Maine Beer Company	Lunch IPA 7.0%	19.
Downeast Original Cider	5.1%	11.
Samuel Adams	Boston Lager 5.4%	9.
Athletic Brewing	non-alcoholic IPA 0.0%	9.
High Noon Seltzer	4.5%	9.

Champagne

Scharffenberger	Brut, USA	NV	23.
Lallier Champagne	R.019, France	NV	30.
Louis Roederer	Brut, Edition 244, France	NV	40.
Alfred Gratien	Brut Rosé, France	NV	41.
Dom Pérignon	Brut, France	2015	120.

Rose

	5oz.	5 oz.	
Rumor Rosé	Grenache Blend, Provence, France	2023	20.

White

Riley's Rows	Chardonnay, North Coast, California	2019	20.
Elizabeth Spencer	Sauvignon Blanc, North Coast, USA	2022	18.
Roblin	Sauvignon Blanc, Sancerre, France	2023	24.
Cheveau	Chardonnay, Macon, France	2022	26.
Bernhard Ott	Gruner Veltliner, Wagram, Austria	2022	19.
Elena Walch	Pinot Grigio, Alto Adige, Italy	2023	18.

Red

Husch Vineyards		
Pinot Noir, Anderson Valley, USA	2021	23.
Leviathan	Cabernet Blend, California, USA	2020
26.		
Two Old Dogs		
Cabernet Sauvignon, Napa Valley, USA	2020	35.
Belleville		
Pinot Noir, Mercurey, France	2021	33.
Marchesi Di Barolo		
Barbera d'Alba, Ruvei, Italy	2021	19.
Trivento		
Malbec Golden Reserve, Mendoza, Argentina	2020	20.
Chateau Musar		
Red Blend "Levantine", Beqaa Valley, Lebanon	2021	19.

