

SOUPS+APPETIZERS

- FRENCH ONION SOUP** in a crock with melted swiss, house croutons 11
- CHEF’S SPECIAL SOUP** cup 8, bowl 10
- BUFFALO CHICKEN DIP** three cheese dip, house chips, veggies 15
- BUFFALO CARIBBEAN CHICKEN TENDERS** mango-buffalo bbq sauce, pineapple-jalapeno salsa, blue cheese dressing 16
- GARLIC SHRIMP** sautéed with white wine, chili and garlic butter, with grilled focaccia 17
- AHI TUNA WONTONS*** seasoned wontons or cucumbers, with rare-seared sesame seed and black pepper crusted tuna, sweet soy and wasabi aioli 18
- PORK DUMPLINGS** pan-fried, with citrus-soy dipping sauce 14
- NACHO AVERAGE NACHOS** chicken tinga, pepper jack, cotija, pickled onions, corn salsa, mango, tortilla chips, chipotle sour cream 16
- CHEESE STEAK EGG ROLLS** caramelized onions, provolone and american cheeses, in an egg roll wrapper, with chinese mustard 16
- CRISPY BRUSSEL SPROUTS** hot honey drizzle 12
- PARMESAN TRUFFLE FRIES** rosemary, truffle aioli 9
- BUTTERNUT SQUASH FLATBREAD** pecan-sage pesto, balsamic, brussels sprouts, smoked mozz, caramelized onions 14

SALADS

- HARVEST** diced chicken, toasted pumpkin seeds, roasted brussels sprouts, roasted butternut, kale, quinoa, farro, sun-dried cranberries, candied pecans, pecorino, creamy sherry vinaigrette 22
- SUPER CRUNCH*** grilled chicken, quinoa, apples, pistachios, avocado, red peppers, oranges, cucumber, cilantro, mixed greens, orange-sesame vinaigrette 22 sub salmon 4
- CHICKEN CAESAR** grilled chicken or buffalo tenders with romaine, romano, focaccia croutons 20
- COBB** grilled chicken, corn, arugula, romaine, avocado, tomatoes, hard boiled egg, blue cheese, bacon, lemon vinaigrette 22
- WALDORF** chopped salad with chicken, apples, sun-dried cranberries, grapes, pecans, smoked mozz, romaine, creamy sherry vinaigrette 20
- MONA LISA** romano-crusted chicken tenders, mixed greens, fresh mozz, pickled onions, strawberries, creamy sherry vinaigrette 22
- FANCY SIMPLE HOUSE** mixed greens, tomato, cucumber, carrots, onion, balsamic 10
- CAESAR** romaine, pecorino romano, focaccia croutons 12
- add** chicken 8, shrimp 12, salmon* 12, sirloin tips* 12

BURGERS + SANDWICHES

- CHEESE BURGER*** house tri-blend, cheese, lettuce, tomato and pickles, on seeded brioche, fries or greens 18.5 add bacon 2
- BBQ BURGER*** house tri-blend, cheese, lettuce, tomato, pickled onions, bbq sauce, onion strings, seeded brioche, fries or greens 19.5
- MUSTARD CRUSTED CHICKEN BLT** pan-seared chicken, bacon, lettuce, tomato, lemon aioli, on toasted ciabatta, fries or greens 18
- CHICKEN GYRO** grilled chicken, shredded lettuce, tomato, pickled onions, cucumbers, carrots, herb-citrus aioli, on pita, fries or greens 18

DESSERTS

- S’MORE BROWNIE** warmed brownie, vanilla ice cream, toasted marshmallow, graham cracker streusel 12
- CARROT CAKE** cream cheese frosting, pecans, caramel sauce 11
- CRÈME BRÛLÉE** vanilla bean custard, raspberries 10

ENTRÉES

CREATIONS

- PECAN-SAGE PESTO SALMON*** grilled salmon, pecan-sage pesto, chipotle sweet potato mash, roasted brussels sprouts 28
- SHORT RIB STROGANOFF** braised short ribs, roasted mushrooms, carrots and onions, over pappardelle pasta, horseradish sour cream drizzle 30
- CHICKEN A LA VODKA** pan-seared breaded chicken, over rigatoni tossed with a tomato, calabrian chili, vodka cream sauce 24
- CHICKEN ENCHILADAS** tortillas with pulled chicken, pepper jack cheese, caramelized onions, corn, poblano cream, black bean rice 22
- BBQ MEATLOAF** grilled meatloaf made with beef, pork and smoked mozz, bbq gravy, mashed potatoes and green beans 22
- KOREAN STIR FRY BOWL** chicken or beef, sweet korean chili sauce, broccoli, sautéed green beans, carrots, bean sprouts, lo mein noodles 24

CLASSICS

- MUSTARD CRUSTED CHICKEN** mustard marinated and pan-seared with green beans and mashed potatoes 22
- CHICKEN PICCATA** pan-seared chicken over fettuccine in a lemony cream sauce with capers, diced tomatoes and green beans 24
- HERB-CRUSTED HADDOCK** pan-seared haddock with sautéed spinach and mashed potatoes 28
- FISH + CHIPS** beer battered haddock with fries, slaw, tartar 26
- GRILLED SALMON*** rice pilaf and sautéed spinach 28
- SIRLOIN TIPS*** grilled with mashed potatoes and green beans 29

SPECIALTY PIZZAS

- JOE SCHMO** classic tomato and cheese pizza 14
- MARGHERITA** fresh mozz, roasted tomatoes, garlic, basil 16
- BARBEQUE CHICKEN** red onions, scallions, smoked mozz, bbq sauce 18
- BUFFALO CHICKEN** mango-buffalo sauce, scallions, mozz, blue cheese 18
- HOT HONEY PEPPERONI** thick cut pepperoni, pickled jalapeno, mozzarella, hot honey 18
- KITCHEN SINK** sausage, pepperoni, mushrooms, onions, green pepper 18
- ROASTED MUSHROOM** fancy mushrooms, caramelized onions, garlic sauce, shredded mozz 17
- MAKE IT LARGE** add 6
- ADD YOUR FAVORITE TOPPING 2** each
- | | |
|----------------|-----------------|
| mushrooms | blue cheese |
| red onions | feta |
| green peppers | vegan cheese |
| red peppers | pineapple |
| spinach | bacon |
| banana peppers | pepperoni |
| smoked mozz | italian sausage |
| fresh mozz | pulled chicken |
| asiago | linguiça |

- FRUIT CRISP** served warm, topped with cinnamon oat crumble, vanilla ice cream, caramel drizzle 12
- PEANUT BUTTER THING** chocolate chunks, peanut butter and oreo crumbs, folded into vanilla ice cream with whipped cream, caramel and hot chocolate sauces 12

*This item may be cooked to order. Consuming undercooked food may increase risk of foodborne illness, especially if you have any health issues. Before placing your order please inform your server if a person in your party has a food allergy.

WINE

WHITE

PINK + BUBBLY	6oz	9oz	btl
prosecco, amore di amanti, italy	9	13	34
rosé, beyra, portugal	10	15	38
moscato, primo amore, italy	9	13	34
moscato d’asti, saracco, italy (half btl)			22
rosé, domaine laroque, france			38
champagne, nicolas feuillate, france			60

CRISP + REFRESHING

riesling, oh...schist!, germany	9	13	34
pinot grigio, benvolio, italy	9	13	34
sauvignon blanc, kono, new zealand	10	15	38
chardonnay, austin hope, paso robles, ca	10	15	38
chardonnay, kendall-jackson, ca	11	16	42
pinot grigio, santa margherita, italy (half btl)			26
pinot grigio, j. hoffstätter, italy			40
sauvignon blanc, whitehaven, new zealand (half btl)			26
sauvignon blanc, kim crawford, new zealand			40
sancerre, domaine delaporte, france			60
chardonnay, sonoma-cutrer, ca (half btl)			26
chardonnay, paul hobbs crossbarn, ca			48

RED

LIGHT + EARTHY

pinot noir, murphy goode, ca	10	15	38
pinot noir, la crema, monterey, ca	12	18	46
merlot, the velvet devil, washington	9	13	34
pinot noir, martin ray, ca (half btl)			26
pinot noir, belle glos balade, ca			46
red blend, beyra reserva tinto, portugal			38

BIG + BOLD

malbec, padrillos, mendoza, argentina	9	13	34
super tuscan, banfi, italy	10	15	38
cabernet sauvignon, seaglass, paso robles, ca	10	15	38
cabernet sauvignon, hess shirtail ranches, ca	12	18	46
chianti classico, villa cafaggio, tuscan, italy			42
cabernet sauvignon, alexander valley vineyards, ca (half btl)			26
cabernet sauvignon, bv, napa valley, ca			56
cabernet sauvignon, caymus, napa valley, ca			110

YES. YOU CAN
TAKE IT WITH YOU.
THE WINE BOTTLE
THAT IS...

CRAFT COCKTAILS

SEASONAL SPECIALTIES

- CRANBERRY MULE bully boy vodka, ginger, lime, sparkling cranberry, in a mule mug 12
- SPICED MOJITO planteray 3 star rum, licor 43, lime, mint, club soda 12
- MAPLE BOURBON SMASH evan williams bourbon, maple syrup, lemon, mint 12
- BROWN BUTTER OLD FASHIONED brown butter infused bourbon, bitters, orange 13

MARGARITAS

- JOE’S pueblo viejo tequila, triple sec, lime, with a salt rim 12, pitcher 40
- OVER-THE-TOP SHELF herradura reposado, agave, lime, combier float, with a salt rim 13
- SPICY BLOOD ORANGE ghost spicy tequila, blood orange, lime, with a tajín rim 12

CLASSICS

- FRESH FRUIT SANGRIA red wine, brandy, fruit 11, pitcher 38
- CARAMEL APPLE SANGRIA pinto grigio, caramel vodka, licor 43, apple cider, lemon 12, pitcher 40
- BLUEBERRY LEMONADE triple 8 blueberry vodka, lemonade, club soda 12
- PAINKILLER planteray dark rum, coconut, pineapple, orange 12

MARTINIS

- RASPBERRY LEMON DROP triple 8 rasperry vodka, lemon, served up 13
- WHITE COSMO belvedere vodka, white cranberry, elderflower liqueur, lemon, served up 13
- BEES KNEES ford’s gin, honey, lemon, served up 13

BEERS

- DRAFTS 16 or 20oz
- COORS LIGHT lager 6, 8
- BLUE MOON belgian-style witbier 8, 10
- SERVEDWELL MAST LANDING SEASIDE PILS 8, 10
- BUZZARDS BAY, seasonal 8, 10
- SAM ADAMS, seasonal 8, 10
- TRILLIUM PARTY PUMP golden ale 8, 10
- WIDOWMAKER BLUE COMET hazy ipa 9, 11
- MAINE BREWING LUNCH ipa 12, 15
- GUINNESS irish stout 8, 10

BOTTLES

- BUD 6
- BUD LIGHT 6
- COORS LIGHT 6
- MILLER LITE 6
- MICH ULTRA 6
- AMSTEL LIGHT 7
- HEINEKEN 7
- CORONA 7
- HEINEKEN 0.0 n/a 7
- ATHLETIC RUN WILD IPA n/a 7

CRAFT CANS

- CISCO shark tracker, light lager 7
- WORMTOWN be hoppy, ipa, tallboy 9
- FIDDLEHEAD second fiddle, double ipa, tallboy 10
- DOWNEAST original cider 8
- NANTUCKET CRAFT CANS 9
- VODKA SODA cran or blue
- TEQUILA SODA pineapple jalapeño

BEVERAGES

SPECIALTIES

- BLOOD ORANGE FIZZ
blood orange, lime, club soda, on the rocks 6
- PIÑA CON NADA
pineapple, coconut, orange, lime, on the rocks 6
- LAVENDER LEMONADE
lemonade, lavender, mint, soda water, on the rocks 5

SOFT DRINKS

- LEMONADE
regular, raspberry, mango, strawberry 4
- ARNOLD PALMER
freshly brewed iced tea and lemonade 4
- ICED TEA
regular, raspberry, mango, strawberry 4
- FOUNTAIN SODA
coke, diet coke, sprite, ginger ale, orange 4
- MAINE ROOT
root beer 5

BOTTLED WATER

- SARATOGA SPARKLING
small 5, large 8
- SARATOGA STILL
small 5, large 8

COFFEE + TEA

- JIM’S ORGANIC COFFEE 4
- NESPRESSO ESPRESSO 4
- NESPRESSO CAPPUCCINO 5.5
- TAZO TEA 4