

C O C K T A I L S

16

APPLE-OL SPRITZ

Aperol, Boozy Apple Cider, Bubbly

POLYNESIAN KISS

Barrel-Aged Rum, Coconut Campari,
Sweet Vermouth, Tiki Bitters

ICARUS

Spicy Reposado Tequila, Amaro,
Aperol, Lemon

JUST A TADMOR

Vodka, Mint, Lime, Saline

DON'T BOG ME DOWN

Barr Hill Gin, Spiced Cranberry,
Honey

DINNER CONVERSATION

Rye, Cacao Nibs, St George Americano

CASTAWAY

Powers Irish Whiskey, Amaro Nonino,
Pomegranate, Lemon

B E E R & C I D E R

SHILLING BREWING

9

"ALEXANDR"

Czech-Style Pilsner (16oz) 5% NH

AMORY'S TOMB BREWING

10

"FARM ROAD"

Table Saison (16oz) 4.5% MA

BELLEFLOWER "SCRUGSY"

9

NEIPA (16oz) 7.1% ME

FOAM BREWERS "BUILT TO SPILL"

10

DIPA (16oz) 8% VT

GRIMM HEFEWEIZEN

9

Wheat Beer (16oz) 5.5% NY

RISING TIDE "WAYPOINT "

9

Coffee Porter (16oz) 5% ME

HIGH LIMB "CORE"

9

Dry Cider (16oz) 5% MI

COLLECTIVE ARTS

8

N/A Hazy Pale Ale (12 oz) Canada

W I N E

BUBBLY

NV Prosecco, DelMar 13

WHITE

2024 Sauvignon Blanc...,
Pajot, Gascony 15

2021 Trebbiano "Canta Grillo",
La Leccia, Tuscany 13

2023 White Malbec,
Artesano de Argentó, Mendoza 13

2023 Chardonnay, Ancient Peaks,
Paso Robles, CA 15

PINK

2024 "Pinke Pinke"
Schlossmullenhoff, Germany 13

ORANGE

2024 Kisi, Didebuli
Kakheti, Georgia 15

CHILLED RED

2024 Sangiovese "Freddo"
Field Recordings, CA 15

RED

2024 Pinot Noir, Scenic Valley,
Willamette Valley 15

2023 Mavrud "Santimenti",
Zagreus, Bulgaria 14

2021 Cotes du Rhone,
Chaume Armand 12

2022 Cabernet Sauvignon,
Field Recordings, CA 15

N O N - A L C O H O L I C

OLIVE & LACE

12

Tilden n/a Spirit, Cucumber,
Basil, EV00, Lemon

SPICED BLOSSOM

12

Ghia Apertif, Orange Juice, Apple,
Thai Bitters, Lemon Peel

LA VIE EN ROSE

12

Fluère Bitter, Pumpkin Seed Milk,
Pomegranate, Lime, Rosemary

FEVER TREE GINGER BEER, RI 5

A_P_P_E_T_I_Z_E_R_S

MYCOTERRA FARM MUSHROOMS 18

Spicy Citrus Relish, Roasted Garlic

SALT ROASTED POTATOES 16

Peanut Salsa, Pickled Chiles, Charred Peanuts

LITTLE LEAF LETTUCES 16

Pickled Onion, Radish, Fennel, Mustard Vinaigrette

BEET SALAD 16

Pickled Apple, Raddichio, Goat Cheese Vinaigrette

COFFEE-ROASTED SQUASH 14

Peanut Crunch, Pickled Delicata

SMOKED BLUEFISH PATE 16

Cauliflower Kimchi,
House Gochugaru Bread

CRISPY PORK RIBS 16

Sweet Potato BBQ, Gunpowder Spices

FRIED RI CALAMARI 16

Black Garlic Hazelnut Romesco

M_A_I_N_S

TEMPURA-FRIED HAKE 28

Celery Root, Malt Vinaigrette

SCALLOPS 36

Spiced Lentils, Caramelized Cippolini Onions

FLAT IRON STEAK* 36

Potato Galette, Herb Salad, Bearnaise

HALF CHICKEN 28

Honey Glazed Turnips, Greens, Piccata Sauce

CARROT RISOTTO 25

Escarole, House Pumpkin Seed Tofu, Capers

RIGATONI BOLOGNESE 28

Atwell's Gold Asiago

VEGAN PASTRAMI 22

House Seitan, Cabbage Slaw, Rye Bread,
Pumpkin Seed Cheese, House Pickles + Fries

F&F BURGER* 26

House-Ground Brisket Patty, Bacon Jam,
Cheese Fondue, Garlic Mayo, Pickles + Fries
- Add House Bacon + \$3

C_H_A_R_C_U_T_E_R_I_E

&_S_N_A_C_K_S

CHARCUTERIE BOARD 26

Duck Rillettes, Mortadella,
Duck Prosciutto, Smoked
Ham, Pickles, Crackers,
Mostarda

MAPLE-CANDIED HOUSE BACON 6

POUTINE 12

Sausage Gravy, Curds

LOCAL RADISHES 7

Tarragon Butter

HOUSE PICKLES 9

SPELT FLATBREAD 9

Sunflower Pesto,
Tomato Jam

CORNBREAD 8

Pecan Brittle Butter

O_Y_S_T_E_R_S!!
HALF DOZEN 20
SPINNEY CREEK, ME
Sungold Tomato
Cocktail Sauce

FEW
B
F
R

JOIN US FOR:

BRUNCH ON SAT & SUN

\$2 OYSTER TUESDAYS

FRIED CHICKEN THURSDAYS

* These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Before placing your order, please inform your server if a person in your party has a food allergy.