

# ARTISANAL

## First Course

Blue Crab Chowder  
roasted corn, smoked Nueske's bacon, local ramps 9

**Proscuitto di San Daniella**  
charred cantaloupe, buffalo mozzarella, olive oil poached tomato 10

**House-made Basil Gnocchi**  
spring peas, pancetta, glazed mushrooms 10

**Prince Edward Island Mussels**  
harissa tomatoes, chorizo, melting leeks 8

**"Rocket" Salad**  
baby arugula, poached pear, gorgonzola, white truffle vinaigrette 8

**Hawaiian Blue Prawns**  
coconut curry, mango, glass noodles 10

**Baby Mesclun Salad**  
ripshin farm goat cheese, pickled cucumber, dried cherries, champagne vinaigrette 7

**Hawaiian Sashimi / Market Selection**  
soy mustard vinaigrette, yuzu gelee, wasabi 13

**Iceberg Lettuce and Panzanella Salad**  
crispy bacon, shaved red onion, maytag blue cheese dressing 7

## Second Course

**Milk Braised Kurabotu Pork Shoulder**  
pappardelle pasta, roasted tomatoes, leafy spinach, basil 21

**Duck Ragu with Garganelli Pasta**  
sage cream, portobello mushroom, toasted pinenuts, pecorino romano 23

**Day Boat Casco Bay Cod**  
artichoke barigoule, olives, grilled squash  
smoked yellow tomato sauce 27

**Maine Scuba Diver Harvested Scallops**  
parsnip puree, balsamic mushrooms, asparagus salad  
brown butter 26

**Sake Mirin Hawaiian Escolar**  
udon noodles, spiced eggplant, wok vegetables, cucumber salad 26

**Herb Crusted Prime "Butter" Steak**  
fingerling potatoes, spring onions, bordelaise sauce 26

**Free Range Chicken**  
barley risotto, broccoli rabe, sweet carrots  
preserved lemon, mustard sherry jus 22

**Australian Lamb Tenderloin**  
swiss chard and mushroom canneloni, shaved ricotta salata  
marsala wine sauce 28

selection of prime grade steaks available  
Bill Greene Chef / Owner