

PAVILION

SNACKS

OUR COUNTRY BREAD 4
cultured butter

CASTELVETRANO OLIVES ^{gf} 6
calabrian chili, orange, fennel pollen

SHISHITO PEPPERS 7
sesame mayonnaise, bonito

SMOKED SALMON DEVILED EGGS 7
everything bagel spice,
pickled red onion, dill

NEW ENGLAND CHEESES 14
maple crackers, marcona almonds,
italian prune plum preserves

**ROASTED GLIDDEN
POINT OYSTERS** 16
calabrian chili butter, herb breadcrumbs

BLACK MISSION FIGS ^{gf} 14
speck ham, walnut, ewe's blue, saba

SMALL

FARM GREENS ^{gf} 12
clothbound cheddar, radish,
spiced pecans, cider vinaigrette

SLOW ROASTED BEETS ^{gf} 12
whipped chèvre, pistachio,
husk cherry, cured olive

HAND-CUT BEEF TARTARE ^{gf} 14
dilly beans, aji amarillo,
pimentón potato chips

HEN-OF-THE-WOOD RISOTTO ^{gf} 15
bianco sardo, shaved matsutake,
fines herbes

BANGS ISLAND MUSSELS 16
green curry-coconut broth, lime,
cilantro, toasted country bread

LARGE

**CREEKSTONE FARM
18OZ RIBEYE** ^{gf} 58
smoked fingerling potatoes,
baley hazen blue butter

HERB-ROASTED FARM CHICKEN ^{gf} 28
peperonata, oil cured olives,
potato crunchies

**PAN-ROASTED ROHAN
DUCK BREAST** ^{gf} 28
garlic-roasted radicchio, roasted fig,
nasturtium

ORA KING SALMON ^{gf} 36
corn, applewood bacon, fingerling,
chili butter

SIDES

CRISPY BRUSSELS SPROUTS ^{gf} 6
fish sauce vinaigrette

SPICY CARROTS ^{gf} 6
harissa, labne, mint

**GREEN THUMB FARM
FINGERLING POTATOES** ^{gf} 6
applewood smoked, garlic mayo

ROASTED NHMC MUSHROOMS ^{gf} 8
sesame oil, smoked shoyu

OUR FARMER FRIENDS:

Meadowfall Farm & Forage-Parsonfield, ME,
Rock & Fortress Farm-Brownfield, ME, **Pork
Hill Farm**-Wolfeboro, NH, **Mountain Heartbeet
Farm**-Effingham, NH, **Flying Goat Farm**-New
Gloucester, ME

* Consuming raw or undercooked meats,
poultry, seafood, shellfish or eggs may
increase your risk of food borne illness. **Not all
ingredients are listed per dish.** PLEASE NOTIFY
YOUR SERVER OF ANY ALLERGIES.

A 2.5% Fair Wage + Wellness Provision will
be added to all items on our guest checks to
ensure a better wage for our non-tipped team
members.

SPARKLING

PROSECCO, Belvive Spumante Extra Dry, IT, N/V	10	35
BRUT, Roederer Estate, NV, CA 375ml		38
CRÉMANT DE BOURGOGNE, Vignobles Bulliat, NV, FR		71
LAMBRUSCO, Medici, Concerto, '18 IT		58
CHAMPAGNE, Champagne Montaudon Brut, FR		103

ROSÉ

ROSÉ, Raeburn, '20 Russian River Valley, CA	14	50
ROSÉ, Fleur de Mer, '19 FR		54

WHITES

PINOT GRIGIO, Livio Felluga Esperto, '18 IT	10	35
PICPOUL, Domita, '19 FR	11	39
RIESLING, Ravines Wine Cellars, '17 NY		61
ALBARINO, Tomada de Castro, Flor de Verano, '19 AR	13	48
SAUVIGNON BLANC, Fumé Blanc, Dry Creek, '20 CA	13	48
SAUVIGNON BLANC, Spy Valley, '19 NZ		61
CHATEAUNEUF DU PAPE BLANC, Chateau la Nerthe, '19, FR		146
CHARDONNAY, Paul Cluver Estate, '17 SA	13	48
CHARDONNAY, Black Stallion, '18 CA	13	48
CHARDONNAY, Brick and Mortar Fort Ross Vineyard, '15 CA		139
SANCERRE, Alphonse Dolly, '18 FR		102

REDS

CRIOLLA, Durigutti Proyecto Las Compuertas, '19 AR		58
CÔTES-DU-RHÔNE, Anne-Sophie Pic et Michel Chapoutier, '19 FR	13	48
PRESTIGE ROUGE, Chateau Puech-Haut, '14 FR		58
CANNONAU, Primo Scuro, '18 Sardinia, IT	13	48
PINOT NOIR, Lange, Willamette Valley, '20 OR	14	50
PINOT NOIR, Pavilion, '16 OR		60
PINOT NOIR, Purple Hands, Latchkey Vineyard, '15 OR		150
RED BLEND, Domaine Lafage "Tessallae," '18 FR	13	48
CHATEAUNEUF DU PAPE, Vignobles Maynard, Clos du Calvaire, '19 FR		110
BARBERA D'ASTI, Damilano, '19 IT		64
BARBARESCO, Giuseppe Cortese, '17 IT		98
BRUNELLO DI MONTALCINO, Caparzo, '14 IT		134
TEMPRANILLO, LAN, Grand Reserva Rioja, '19 SP		79
CHIANTI CLASSICO, Castellare, '19 IT		70
MALBEC, Lauren Gomez, Valle de Uco Mendoza, '19 AR	14	50
SANGIOVESE, Di Majo Norante, '18 IT	13	48
CABERNET SAUVIGNON, Cousiño-Macul Antiguas Reservas, '18 CL	14	50
CABERNET SAUVIGNON, Vina Robles Estate, '18 CA		64
CABERNET SAUVIGNON, Freemark Abbey, '16 CA		167
RED BLEND, Bootleg, '16 CA		102