

SOUP AND SALAD

Smoked Chicken Corn Chowder or Soup of the Day 6

 **Beet Salad 9**

goat cheese, grapefruit, pickled ginger, candied pistachios

 **Spinach Salad 12**

spiced pecans, bleu cheese, fresh strawberries, raspberry vinaigrette

 **Fig and Arugula Salad 10**

prosciutto, parmesan, balsamic vinaigrette, local honey

Crab and Iceberg Salad 15

dungeness crab, avocado, hard-boiled egg, green goddess dressing

Wedge Caesar* 10

black olive caesar dressing, lemon brioche croutons, parmesan

MODEST

Roasted Baby Carrots 9

honey butter, mint

 **Crab and Shrimp Cakes 13**

shaved fennel and apple slaw, remoulade

Grilled Flatbread 10

bbq chicken, mozzarella, red onion

Gorgonzola Cheesecake 13

whole roasted garlic, fruit chutney, balsamic glaze, fresh bread

Bacon Jam a la Croute 10

caramelized onion, fontina cheese, served with toasted baguette

 **Spicy Broccoli 9**

calabrian chilies, white cheddar

Sizzling Forest Mushrooms 14

garlic, green onion, white truffle oil

Local Steamers 13

house chorizo, garlic, white wine, parsley

 **Roasted Cauliflower 9**

hazelnut romesco, sambuca currants, cilantro

Charcuterie & Cheese Plate 18

artisanal cured meats and cheeses

Tuna Poke* 13

english cucumber, ginger, seaweed, sesame seeds, wonton chips

SUBSTANTIAL

 **Seared Scallops* 28**

saffron cream, melted leeks, fingerling potatoes

Petrale Sole 20

lemon caper butter sauce, garlic roasted broccoli

Grilled Flat Iron Steak* 24

yukon roasted rosemary mashed potato, mushroom marsala sauce, roasted asparagus

Half Chicken 23

lemon scented jasmine rice, roasted seasonal vegetables, chicken jus

 **Braised Beef Short-Rib 35**


celeriac puree, roasted root vegetables

Risotto 12/16

daily selection

 **Oven Roasted Salmon 28**

shrimp and andouille etouffee, roasted asparagus

 — options for Portland Dining Month

not all menu ingredients are listed, please inform your server of any allergies or special dietary needs