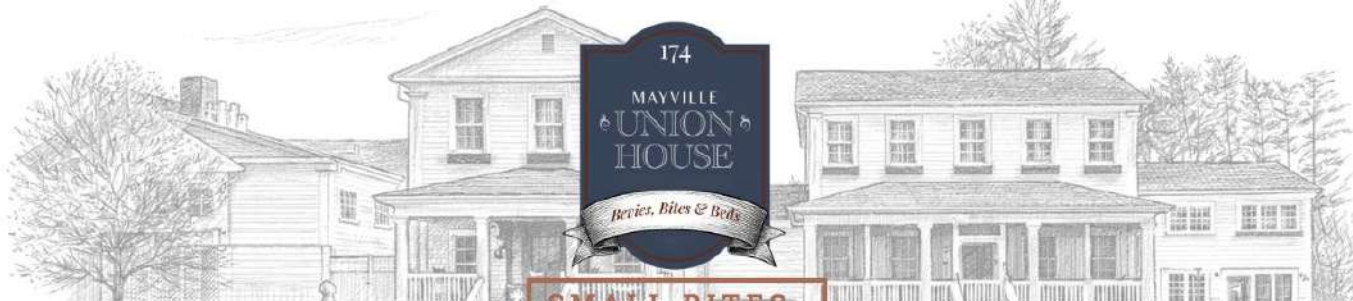




SMALL BITES

House Bread

Daily Selection, Speros Reserve Oil, Local Butter 12

Baked Goat Cheese

Moon Dance Farm (Andover, ME) Goat Cheese, Radish Salad, Grilled Sourdough 18

Beef Tartare*

Dry Aged Beef, Herb, Caper, Blake Farm (Bethel, ME) Yolk, Grilled Sourdough 29

Fried Scallops

Fried Gulf Of Maine Scallops, Fancy Tartar Sauce 25

Fish Chowder

Potato, White Fish 15

Oysters on the Half Shell*

House Cocktail & Mignonette, Shaved Horseradish Six ~ 21 Twelve ~ 33

Focaccia Pizza

Cheddar/Cryeure Cheese Sauce, Olive Tapenade, Green Onion 15

F'ing Wings

Brined, Ultra Crisp // Dressed or Not, Pickles Four ~ 12 Eight ~ 19

Shrimp Cocktail

5 Poached Shrimp, Jalapeno Sauce 23

Bang's Island Mussels

Smoked Tomato, Pickled Peppers, Scallion, Garlic, Butter, Bread 25

Deviled Eggs

Kitchen Inspired - Blake Farm Eggs (Bethel, ME) MKT

Calamari

Rhode Island, Lemon, Pepperoncini, Calabrian Chili, Butter 23

Quail Eggs

Local Sunny Eggs, Soy, Ginger, Sesame, Hot Sauce 22

Panisse

Fried Chickpea Fritters, Arugula, Romesco Sauce 12

Hot Chorizo Cheese Dip

House Made Tortilla Chips 18

SALADS

F'ing Caesar Salad*

Middle Intervale Farm Romaine The Tradition Continues 16

Romaine Wedge

Middle Intervale Farm Romaine Blue Cheese Crumbles, Bacon Bits Fried Shallot, Blue Cheese Vin 16

Arugula Salad

Ellis River Farm rugula, Whipped Goat Cheese, Apples Almonds, House Vin 16

PROTEINS

Dry Aged Bone-In Ribeye - Market Price

10oz Prime Hanger*	39
10oz Prime Filet*	75
20oz Prime Ribeye*	82
14oz Prime NY Sirloin*	78
½ Bird	26
Salmon*	27
Scallop	31
Duck Breast	36

A LA CARTE

SIDES

Burnt Cabbage	12
Garlic Spinach	10
Papas Bravas	16
Farm Carrots	12
Mushrooms	12
Basmati Rice	10
Mac & Cheese	18
Hand Cut Fries	12
Baked Potato	10

ENHANCMENTS:

Searred Scallop Sea // Searred Shrimp Sea Brûléed Blue or Goat Cheese 10

SAUCES:

Chimichurri, Horsey Cream, Bearnaise, Beurre Blanc 5 ea.

STEAK TEMPS:

Rare | Cold red center
Medium Rare | Cool red center
Medium | Warm red center
Medium Well | Pink throughout
Well | Cooked throughout, trace pink

MAINS

Bethel Bird

Roasted ½ Bird Gould Acres Farm (Stow, ME) Carrots, Basmati Rice, Apple Chutney 31

House Aged Duck Breast

Roasted, Borderlaise, Greens, Local Wild Mushroom Risotto 48

Steak Frites*

Sliced Hanger, Handcut Fries, Bearnaise 35

Overnight Short Rib

Braised, Stewed Carrot Puree, Local Baked Potato, Horseradish Butter, Roasting Jus 38

Cedar Roasted Salmon*

Local Squash Puree, Arugula, Apple, Shallot, Beurre Blanc 37

Shrimp & Grits

Spiced Jumbo shrimp, Cheddar-Bacon Grits, Scallion, Lemon, Butter 35

Gulf of Maine Scallops

Angel Hair Pasta, Fall Pesto, Blistered Cherry Tomatoes 37

Puttanesca YKWYA

Cavatapi, Olives, Anchovies, Capers, Chili Flakes, Herbs 22/30

Greg's Bolognese

Fettuccini, Beef, Pork, Parm 28/37

Front Room Carbonara

Spaghetti, Bacon, Yolks, Black Pepper 22/30

Mushroom Ragù

Hard Roasted Mushrooms, Choice of Pasta 28

SANDWICHES

MUH Italian

All Kinds of Meats, Juice, House Ciabatta 21 Loaded or Not with Pepper Relish & Olive Tapenade

Roasted Chicken Tacos (3)

Chipotle Orange Pulled Chicken, Aioli, Radish, Raw Onion, Cilantro, Corn Tortilla 19

Rt 26 Burger*

8oz Blake Farm Ground Beef, Cheese, Tomato, Onion, Special Sauce, Sesame Bun, Handcut Fries 21 Add Bacon 3 Add Egg 3

Mayville Smashie*

4oz Blake Farm Ground Beef Patty, Cheddar Cheese Pickles, White Onion, Smoked Aioli, Soft Bun, Handcut Fries 16 (no temps) Add Bacon 3

* This food is or may be served raw or undercooked, Consumption of this food may increase the risk of food-borne illness.