

DINNER MENU



APPETIZERS

SMOKED PORK SPARE RIBS - 15

PT Farm pork*, kale-apple slaw, radish, maple miso glaze, pickled mustard seeds

FIRE ROASTED VEGETABLE CRUDITÉ - 12

Cherry tomatoes, cauliflower, radish, lemon gremolata, eggplant caponata

MAINE REDFISH CAKES - 15

Smoked Maine redfish*, grilled corn salsa, chimichurri, chipotle aioli

BURGERS & SANDWICHES

Served on a brioche bun with hand-cut fries

MISTY KNOLL CHICKEN SANDWICH* - 17

Pickled pepper relish, local lettuce, heirloom tomato, pesto aioli

BLACK & BLUE SMASH BURGER - 19

Bayley Hazen blue cheese & bacon* stuffed North Country beef patty*, local lettuce, heirloom tomato, red onion

CHEDDAR BURGER* - 18

Cabot cheddar, lettuce, tomato, onion

CAULIFLOWER, MUSHROOM & GRAIN BURGER - 17

Smoked cauliflower, roasted mushrooms, toasted grains, caramelized onions, goat cheese, baby arugula, corn salsa, chipotle aioli

SALADS

Add chicken - \$6

FARMER'S SALAD - 10

Local organic greens, cucumber, cherry tomato, radish, carrots, croutons, goat cheese, maple balsamic vinaigrette

SUMMER SALAD - 13

Honey roasted peaches, blueberries, baby arugula, radish, basil, sunflower seeds, goat cheese, champagne honey vinaigrette

LARGER PLATES

PAN FRIED CHICKEN - 24

Buttermilk & herb marinated Misty Knoll chicken*, ancient grains, ratatouille, goat cheese, preserved lemon gremolata

GULF OF MAINE FLOUNDER - 28

Panko crusted local flounder*, eggplant caponata, local squash noodles, heirloom tomatoes, green goddess

STEAK FRITES - 29

Tensen Farm bistro steak*, hand-cut fries, rosemary garlic salt, petit greens salad, house steak butter

PASTA PRIMAVERA - 19

Penne served with sautéed zucchini & summer squash, roasted tomato, summer vegetable ragu, pesto ricotta, parmesan