



bar menu

french fries, DF VE – 6

claire's mac and cheese, VE – 9

spinach and artichoke dip - toasted bread – 12

maine crab cake – 20

kale salad

'caesar' dressing, parmesan, breadcrumb, VE – 14

wedge salad

gem lettuce, buttermilk, bacon, bleu cheese, GF – 14

house salad

spring greens, market vegetable, raspberry vinaigrette, croutons, VE – 12

add protein: crab cake – 16 chicken – 15 halibut – 19

shepherd's pie

lamb, beef, english peas, GF – 24

mussels with fries

whole grain mustard cream, chive – 20

bryce's burger

horseradish, crispy onion, pickles, cheddar cheese, fries – 18

pineland farms strip steak with fries

black pepper sauce, potato, watercress, GF – 39

DF–Dairy Free | GF–Gluten Free | VG–Vegan | VE–Vegetarian | An automatic 3% kitchen wellness fee will be added to the total of the bill before tax.

This will be split evenly among the kitchen staff. If you would like this charge removed, please let our team know.

For your convenience, a 20% gratuity will be automatically added to parties of 6 or more.

*Consuming raw and undercooked foods (fish, shellfish, meat, egg, poultry, etc.) may increase the risk of getting a foodborne illness.



wines by the glass

sparkling

Gran Gesta Cava NV, Penedes, Spain – 12

Albert Bichot Brut Rosé NV, France – 15

white

Foris Pinot Gris 2022, Rogue Valley, Oregon – 12

Wapisa Sauvignon Blanc 2021, Patagonia, Argentina – 10

Tassajara Chardonnay 2021, California – 10

Forge Dry Riesling 2021, Finger Lakes, New York – 13

specialty cocktails

Garden Spritz
Vodka, Elderflower Tonic, Lemon, Basil, Cucumber – 13

Bittersweet Margarita
Tequila, Agave, Angostura, Lime – 14

Clearview Martini
Gin, Dry Vermouth, Orange Bitters – 13

Vacation from Manhattan
Rye, Red Vermouth, Cynar, Fino, Chocolate Bitters – 12

Maker's Negroni
Bourbon, Campari, Vermouths, Angostura – 14

Espresso Martini
Vodka, Kahlua, Bard Coffee – 14

SpagliaNO*
Abstinence Blood Orange NA Spirit, Thyme, Citrus – 10

Sunshine*
Carrot, Apple Cider Vinegar, Celery Bitters, Lime – 8

rosé/skin contact

Paysan Rosé 2023, Central Coast, California – 12

Krasno Orange Wine, Goriška Brda, Slovenia – 13

red

Ruhmann 'Cuvee Mosaïque' Pinot Noir 2022, France – 13

Granito del Cadalso Garnacha 2021, Spain – 14

Mio Malbec 2021, Mendoza, Argentina – 10

Castello di Farnetella Chianti Colli Senesi 2021, Italy – 11

Postmark Cabernet Sauvignon 2021, California – 15

draft beer

Allagash White, Portland, Maine – 8

Maine Beer Company Lunch, Freeport, Maine – 11

Nonesuch River Brewing Red Irish Ale, Scarborough, Maine – 9

bottled beer

Geary's Pale Ale, Portland, Maine, 12oz – 6

Narragansett Brewing Co. Lager, Providence, RI, 16oz – 5

Stella Artois, Belgium, 12oz – 7

Oxbow Farmhouse Ale, Newcastle, Maine, 16oz – 9

Austin Street Patina Pale Ale, Portland, Maine, 16oz – 10

Foulmouthed Brewing Grawlix IPA, South Portland, Maine, 16oz – 11

Orange Bike ESB, GF, Portland, Maine, 12oz – 11

Kit NA On Your Mark Blonde Ale, Portland, Maine, 12oz – 8

* non alcoholic