



SHARED

PLATES & APPS

CHEDDAR & CHIVE MINI BISCUITS 6
Roasted pear honey almond butter | house preserves

JUMBO BLUE CRAB CAKE 13
Fresno aioli | citrus salad

GRILLED & SMOKED ARTICHOKE 13
Clarified butter | caper aioli

“WILD” MEATBALLS 14
Wild boar | lamb | bison | spicy marinara
shaved pecorino | toast points

ASIAN SPARE RIBS 13
House BBQ | Asian sesame slaw

AHI TARTARE “NACHOS” 14
Wonton crisps | edamame puree | avo | Sriracha aioli
pickled Fresnos | pico | sesame vin

**ROASTED GARLIC HUMMUS W/
CURED OLIVES 10**
Pita chips | California olive oil | smoked paprika

SHORT RIB FRIES 14
White cheddar sauce | crispy leeks | bacon
pickled Fresnos

**ALL NATURAL TRIPLE FRIED
CHICKEN WINGS 13**
Five-spice rub | chipotle pineapple sauce

MUSSELS AND CLAMS 16
Chorizo | fennel | saffron white wine sauce
Sadie Rose bread

**FRESH YELLOWTAIL AND
SHRIMP CEVICHE 13**
Togarashi tortilla chips | cucumber | pico | avo

FLATBREADS

WILD BOAR & MEATBALL 16
Spinach | marinara | melted mozzarella
pickled jalapeno

THE MARGHERITA 14
Tomato | basil | smoked mozzarella | Italian herbed oil

GORGONZOLA & FIG 14
Gala apples | caramelized onion | arugula
balsamic glaze

SALADS

ADD: CHICKEN 3.50, STEAK OR AHI 6

TRI BEET SALAD W/MISSION FIGS 12
House ricotta | field greens | heirloom tomato
black garlic puree | fig balsamic

SUMMER COBB 12
Sweet corn | avo | hard boiled egg | pumpkin seed
smokey gorgonzola | bacon | roasted pear vin

All of our produce & meats are local, sustainable,
hormone & antibiotic free, whenever possible.

GLUTEN INTOLERANT? ASK SERVER FOR OPTIONS

AND SUCH

SANDWICHES

CHINESE LOBSTER ROLLS (3) 18
Maine lobster | bao bun | warm chili butter | fresh basil

BOBS BURGER 15
Grass fed Angus | caramelized onion | white cheddar
house sauce | fries

BUTCHERS BURGER 16
Bison | wild boar | grass fed Angus | bacon jam
crispy shallot | cheddar | fries

FRIED CHICKEN SANDWICH 14
LTO | SriRancha | jalapeño bacon | toasted brioche | fries

**FOUR GRILLED CHEESE SANDWICH
W/ TOMATO BISQUE 12**
Brie | white cheddar | smoked cheddar | Swiss
house sauce | brioche

ENTRÉES

**DUCK CONFIT W/ ANCIENT GRAIN
RISOTTO 16**
Quinoa | wild rice | farro | cherry chutney | parmesan

**VEGETARIAN CURRY WITH BROWN RICE
AND GARLIC NAAN 16**
Yukon potato | English peas | cool raita | cilantro

OVEN ROASTED WILD SALMON 18
Romesco | sweet corn succotash | arugula fennel salad

KOREAN FRIED CHICKEN (4 PIECE) 18
Mary's free range chicken | eggplant | shishito peppers
kimchi | "cool ranch" raita

SHORT RIB BOURGUIGNON 18
Truffle Kennebec puree | heirloom carrot | pearl onion
beech mushroom | pork belly

CLASSIC TRUFFLE LOBSTER MAC 18
Truffle beer cheese | knuckle and claw Maine lobster meat
herbed panko

PARMESAN TRUFFLE STEAK FRITES 20
6 oz marinated hanger steak | Kennebec truffle fries
house salad | crispy leeks

ADD ON’S & SIDES

KENNEBEC STREET FRIES 4
TRUFFLE PARMESAN FRIES 6
TRUFFLE MASH 6
CUP OF TOMATO BISQUE 4, BOWL 6
SEASONAL VEG 6

DESSERTS

MAKERS MARK CRÈME BRULEE 6
DOUBLE CHOCOLATE BAKED BROWNIE W/ GELATO 8
ELVIS'S HEART ATTACK 8