

# PUB FARE

## FISH & CHIPS

fresh local haddock – cole slaw – tartar  
12 / 18

## MAINE LOBSTER ROLL

lemon chive mayo – lettuce – brioche  
MP

## WINGS

garlic buffalo – bbq – spicy coffee dry rub – mango habanero  
11 / 20

## LAMB SAUSAGE FLATBREAD

house made lamb sausage – pickled onion – pickled jalapeno  
arugula – balsamic – fontina – havarti – white cheddar  
12

## LAMB BURGER

sage aioli – apricot marmalade – pickled onion – lettuce – tomato – hand cut fries  
16

## KING'S BURGER

short rib, chuck, brisket blend – pickled onion – lettuce – tomato – hand cut fries  
14

## PORTABELLA TOP

sage aioli – havarti – pickled onion – lettuce – tomato  
(vegetarian)  
13

## MUSHROOM RISOTTO

mixed mushrooms - Truffle oil – balsamic reduction  
(vegan)  
14

Add scallops - 8

Add Maine lobster - 9

## SCALLOP LOBSTER MAC AND CHEESE

trumpet pasta, fontina, havarti, white cheddar  
25

## SEAFOOD CHOWDER

5 / 8

## SOUP OF THE DAY

5 / 8

# SMALL PLATES

## CALAMARI

smoked beet remoulade – pickled beet – sorrel lemon zest

10

## CRAB CAKES

roasted red pepper basil yogurt

16

## SEARED SCALLOPS

melon – fennel – pickled blackberry – radish – marcona almond – crème fraiche

15

## PORK BELLY

asian bbq – parsnip ginger puree – maple miso – candied pecans

10

## CRISPY BURRATA

panko crust – olive tapenade – sabba – crostini

9

## BRUSSELS SPROUTS

bacon – pecans – maple miso

9

## SPICY CARROT HUMMUS

pickled carrots – lemon yogurt – house made tortilla chips

8

## MUSSELS

pancetta – garlic – shallots – white wine saffron tomato broth – grilled bread

15

## SCOTCH EGG

soft-boiled egg – sausage – bacon panko crust – aioli

7

## ARUGULA SALAD

pink muscat grapes – heirloom tomatoes – red onion – pickled strawberry – candied pecans

blackberry ginger vinaigrette

10

Add chicken - 5

Add scallops - 8

Add Maine Lobster – 9

(gf)

## GRILLED CAESAR SALAD

grilled baby romaine – black garlic – truffle Caesar dressing – roasted mushrooms – smoked duck

14

(gf)