

Small Bites

To accompany drinks and conversation...

Spicy Thai Chicken Wings *Chili Flake,
Toasted Cashews and Cilantro Sesame
Aioli \$7*

**Warm Lemon, Coriander and Fennel
Marinated Olives \$3.50**

House Smoked Marcona Almonds
Toasted Chili and Maine Sea Salt \$4.50

Hand Cut Reggiano and Rosemary Fries
*Roasted Tomato Ketchup and Smoked
Paprika Aioli \$6*

Grafton Cheddar Fritters *Fresh Apple
Mizuna Salad, Pecan Vinaigrette \$9*

Seared Foie Gras Profiteroles *Micro
Amaranth, Truffle Jus \$11*

Appetizers

Crisp Corn Meal Crusted Calamari
*Old Bay Remoulade and Spicy Tomato
Sauce \$7*

Maine Crab & Artichoke Dip *Baby
Artichokes, Parmesan Cream, Grilled
Flatbread \$9*

Crisp Local Crab Cake *Citrus Scented
Frisse, Blood Orange Aioli \$11*

Grilled Flatbread with Parma Prosciutto
*Onion Confit, Sweet and Sour Figs,
Gingered Mascarpone,
Balsamic Reduction \$9*