



## Dishes

### **Artisanal Cheese Platter \$14**

Local & imported cheeses, whole grain Dijon, crackers & accoutrements

### **Charcuterie Board \$18**

Salami, Proscuitto, Coppa, Brie, Local Cheddar, crackers & accoutrements

### **Ducktrap Smoked Seafood Platter \$17**

Assorted locally smoked seafood, caper dill sauce, house pickles, crackers

### **Butternut Squash & Taleggio Flatbread \$10**

Sage ricotta, toasted pepitas

### **Green Curry Heiwa Tofu Skewers \$14 (vg/gf)**

Warm basmati rice salad, cranberries

### **Pulled Pork Tacos \$15 (gf)**

Local roasted pork, cabbage slaw, habanero ranch, grilled pico de Gallo

### **Pepperoni & Cheddar Sicilian Slice \$12**

Served with giardiniera pickled vegetables

### **Lamb Meatball Sliders \$16**

Sweet chili bbq sauce, local cheddar, crispy shallots, kettle chips

## Desserts

### **Flourless Chocolate Torte \$8**

Miso almonds, candied currants, orange

### **Apple Crisp \$8**

Local apples, rosemary brown butter crumble, salted caramel



## Signature Cocktails

### **Crisp Apple \$13**

Wiggly Bridge Small Batch Bourbon, local apple cider, lemon, cocoa bitters

### **Virginia Derby \$10**

Buffalo Trace bourbon, honey simple syrup, fresh grapefruit juice, cardamom bitters

### **La Abogada \$13**

Wiggly Bridge Reposado Agave Spirit, Midori, lime, agave, cucumber, Hellfire bitters

### **Gin Spritz \$11**

Beefeater Gin, grapefruit, Aperol, St Germaine, Fever Tree club soda

### **Bay View Boulevardier \$12**

Basil Hayden Bourbon, Carpano Antica, Campri

### **Solstice Martini \$11**

Cold River Vodka, St Germaine, Aperol, lime, simple syrup

### **Dealer's Choice**

Tell your bartender where to start, and we will do the rest!

## Zero Proof

### **Strawberry Sunset \$7**

Fresh Strawberries, Mint, Lime, Club Soda

### **A Cinderella Story \$7**

Pineapple, Orange, Lemon, Agave

### **Rosemary Takes a Greyhound \$7**

Grapefruit, Vanilla, Rosemary, Tonic

### **Cucumber Lemon Fizz \$7**

Fresh Cucumber, Lemon, Simple Syrup, Club Soda

### **Maine Blueberry Lemonade \$7**

Maine Blueberry Syrup, Lemon, Club Soda





## Wine Menu

|  | <b>g</b> | <b>b</b> |
|--|----------|----------|
| <b>Whites</b>                            |          |          |
| The Pinot Project Pinot Grigio, CA       | \$10     | \$36     |
| Sidekick Chardonnay, CA                  | \$8      | \$28     |
| Harbor Town Sauvignon Blanc, NZ          | \$11     | \$40     |
| Gryphon Crest Riesling, Germany          | \$9      | \$30     |
| Elicio Rose                              | \$9      | \$30     |
| Notàri Trebbiano D'Abruzzo, Italy        | \$15     | \$52     |
| The Den Chenin Blanc, South Africa       | \$10     | \$36     |
| Domaine de la Fruitiere Muscadet, France | \$13     | \$46     |
| Mercouri Estate Foloi, Greece            | \$12     | \$42     |
| Domaine Spiropoulos Mantinia, Greece     | \$13     | \$44     |
| <b>Reds</b>                              |          |          |
| Laya Red Blend, Spain                    | \$9      | \$30     |
| Big Fire Pinot Noir, OR                  | \$11     | \$40     |
| Shannon Ridge Cabernet Sauvignon, CA     | \$12     | \$42     |
| Renwood Old Vine Zinfandel, CA           | \$15     | \$52     |
| Cellardoor Monti al Mare, ME             | \$15     | \$52     |
| Daou Cabernet Sauvignon, Paso Robles, CA |          | \$62     |
| Shafer TD-9                              |          | \$120    |
| Eternally Silenced Pinot Noir            |          | \$122    |
| <b>Sparkling &amp; Dessert</b>           |          |          |
| Warre's Otima 10 Year Tawny Port         | \$10     | \$36     |
| Tobin James Liquid Love Zinfandel, CA    | \$14     | \$49     |
| Baron de Seillac Cava Brut               | \$8      | \$28     |
| Laurent Perrier Brut                     | \$30     | \$90     |
| Laurent Perrier Grand Siecle Champagne   |          | \$250    |



## Beer Menu

### Maine Bottled Beer & On Draught

On Draught – See Server for Current Selections & Pricing  
 Allagash White, Belgian Wheat \$6  
 Downeast Cider \$5  
 Rising Tide Ishmael, Copper Ale \$6.50  
 Rock Harbor Copper House, English Bitter \$7  
 Orono Tubular, IPA \$8  
 Oxbow Northern Lager \$8

### Domestic Bottled Beer

Corona \$4  
 Heineken \$4  
 Michelob Ultra \$4  
 Peroni \$4  
 Athletic Brewing Run Wild IPA (Alcohol Free) \$4

