

SALT WHARF

RESTAURANT • ROOFTOP BAR

Camden, Maine

SMALL PLATES

SPECIAL HOUSE CHIPS - Omani lime, Urfa chili,
cumin dip \$7

SALT WHARF DEVILED EGGS & CAVIAR -
Siberian Supreme \$18 Giaveri Osetra \$24

OYSTERS (HALF DOZEN) - Black lime mignonette,
cocktail sauce \$18

PICKLED BEETS & RICOTTA - Whipped ricotta, warm
fennel frond cake, lemon \$13

PULPO A LA PARILLA - Spanish octopus, green garlic
panisse, stewed tomato preserves, lemon cumin aioli
\$18

DOORYARD FARM'S SHISHITOS - Sea salt, pine nut
sesame brittle, hot honey \$12

RADISH TERRINE - Sea salt, butter, radish, house made
bread \$10

LAKIN'S GORGES MEDALLION CHEESE - Cast iron
grilled, mushroom, bacon marmalade, arugula fennel salad,
focaccia crostini, spent sourdough cracker, apple butter
\$15

FOIE GRAS & CORNMEAL WAFFLE - Maple onion, apple
butter, local apple \$24

SALT WHARF SALAD - Dooryard Farms greens, radish,
carrot, parsnip, red onion, preserved lemon vinaigrette
\$12

ROASTED PEAR SALAD - Fall vegetables, pepitas,
sourdough granola, North Country bacon, Stilton \$13

CAVIAR WITH HOUSE CHIPS [30 GRAMS]

Served with traditional accoutrements.

Siberian Supreme \$60 Giaveri Osetra \$75 Imperial Osetra \$110

BIGGER PLATES

HERBED RICOTTA GNUDI - Mushroom, tomato, asparagus, delicata squash, garlic chips, truffle sage butter \$28

ORA KING SALMON - Pommes puree, pickled beets, fresh horseradish, wilted greens, smoked salmon roe \$38

MAINE MUSSELS - Bangs Island Mussels, fennel, fermented herbs, garlic, tomato, shallot, lemon \$20

SUMMER TRUFFLE RISOTTO - Matsutake, Chanterelle, shallot, garlic, parmesan, 63°C poached farm egg \$34

ATLANTIC HALIBUT - Fall vegetable ragout, nduja vinaigrette, parsnip puree \$42

SLOW BRAISED SHORT RIB - Crispy potato gratin, kabocha squash puree, beef tallow marshmallow \$38

