

ROOFTOP PLATES

MAINE OYSTERS \$18/36 Eros (South Thomaston) -or- John's River (Damariscotta) Maine Oysters on the half shell with black lime mignonette cocktail

MAINE MUSSELS \$20 Tomato, basil, garlic, grilled bread

PEEL & EAT SHRIMP (1/2 POUND) \$10 Chopped shrimp, local pinto beans, garlic, chile, citrus, cilantro

MAINE LOBSTER BLT \$38 Fresh Maine lobster, North Country bacon, tomato, green goddess aioli, local greens

GRILLED SCOTTISH SALMON \$18 Lettuce, tomato, red onion, marmalade, brazed bakery bun

ROOFTOP SALAD\$12Dooryard Farms greens, Maple Brooke Feta, roasted beets, almonds, red onion, cucumber, preserved lemon dressingScottish Salmon \$12 -or- Commonwealth Farm Grilled Chicken \$8 -or- Grilled Golden Shrimp \$15

SW POPCORN MIX \$7 Amish Popcorn, Nori, Maine Maple, Cobanero Chile , Dried Apricots

GRILLED STREET CORN \$9 Cumin, ginger, herbs, urfa chile, black lime, parmesan

SMOKED BLUEFISH DIP \$11 Crostini, saltines, onion jam, Pickled Vegetables

TINNED FISH CONSERVAS \$20 Daily selection, pickled vegetables, mustard, crostini

BACON WRAPPED MEDJOOL DATES \$7 Smoked Cheddar, North Country Bacon, pomegranate.

CHICKEN LIVER PATE \$12 Crostini, Red onion Marmalade, Pickled Vegetables, Blueberry Compote

HOUSE-MADE ICE CREAM SANDWICHES \$4

Consuming Raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies. Parties of six or more, are subject to automatic 20% gratuity.