



❧ S T A R T S ❧

***Grilled Shrimp** ~ Parmesan Roasted Garlic Polenta, Arugula Salsa Verde ~16

***Brussels Sprouts** ~ Fried Brussels, Thick Slab Bacon, Cider Vinaigrette, Herbed Breadcrumbs ~12

Crab Toast ~ Hand Picked Crab, Smoked Tomato Aioli, House Hot Sauce, Grilled Rustic Sourdough ~16

***Steamed Pemaquid Mussels** ~ Sweet Vermouth, Shallot, Toasted Almond Butter, Grilled Bread ~14

Pork Rillettes ~ Whipped Goat Cheese, Pear Butter, Grilled Toast ~12

***Grilled Farmer's Baby Carrots** ~ Sweet Pea Hummus, Cream Cheese Aioli, Sumac, "Everything Spice" ~14

***Oysters on the Half Shell (6)** ~ Local Oysters, Horseradish Ice, Duo of House made Sauces ~
Lemon Mignonette, Hot Sauce ~24

❧ S A L A D ❧

***Mixed Greens** ~ Roasted Beets, Shaved Carrot, Red Onion, Buttermilk Vinaigrette ~10

***Farmer's Greens** ~ Apples, Chèvre, Toasted Shallot, Shaved White Turnip, Cornbread Croutons,
Sweet Shallot Vinaigrette ~13

***Arugula** ~ Pine Nuts, Aged Parmesan, Champagne Vinaigrette ~11

❧ S O U P ❧

New England Clam Chowder ~ Cup ~7 Bowl ~10 **Market** ~ Cup ~6 Bowl ~8

❧ P R I N C I P A L ❧

Handmade Potato Gnocchi ~ Acorn Squash Cream, Sage, Toasted Hazelnuts, Kale ~21

***Fall Harvest** ~ Smoked Cipollini Onion, Pear Butter, Carrot Puree, Cauliflower, Shaved Beets,
Roasted Mini Carrots, Dehydrated Pear Dust ~24

***Lobster en Papiollote** ~ Hand Picked Maine Lobster, New Potato, Charred Corn, Arugula Salsa Verde ~MKT

***Seared Scallops** ~ Creamy Carrot, Roasted Carrot, Local Honey, Pickled Mustard Seeds ~32

***Cider Glazed Statler Chicken** ~ Lavender Scented Mashed Parsnips, New Potato, Wild Mushrooms ~22

***Seared Filet Mignon** ~ 8 ounce Filet, Buttermilk Mashed Potato, Grilled Broccolini, Tarragon Emulsion ~35

***Seared Halibut** ~ Paprika Seared Halibut, Brussels Sprouts, Celery Root Puree, Pistachio Relish, Local Honey Gastrique ~32

***Center-Cut Pork Chop** ~ Rosemary Crusted Pork Chop, Roasted New Potatoes, Carrots, Pear Jus ~24

***Gulf of Maine Salmon** ~ Roasted New Potato, Seasonal Vegetables, Rosemary Cream Sauce ~28

* ~ Gluten Free V ~ Vegan

Due to the nature of our menu items and preparation, SPI can't guarantee that GF items are 100% Gluten Free.
Consuming raw or undercooked meats, seafood, shellfish, poultry or eggs may increase risk of foodborne illness.
Please consider this in light of your individual requirements and needs.

Maine farms and producers: Morning Dew Farm, Bowden Egg Farm, Boothbay Craft Brewery, Cellardoor Winery, Split Rock Distilling, Glidden Point Oysters, Pemaquid Mussel Farms, North Spore Mushrooms, Hootenanny Bread, Ebenecook Oysters, Backyard Farms, Olivia's Garden, Tarbox Farm, Bradbury Mountain Berry Farm, Coastal Root Bitters, Pineland Farms, Maine Craft Distilling, Coffee By Design.