

STARTERS

NE Clam Chowder | 15

Fennel, Chili, Dill*

Fried Pickle Dip | 13

Fried Maine Potato, Espelette

Chicken Wings | 16

Sesame Gochujang, Scallion, Toasted Peanut*

Cheese Board | 25

Assorted Local Cheeses, Fresh Fruit, Crackers, Jams

MAINS

Salt Yard Burger | 22

Toasted Brioche Bun, B+B Pickle, Bacon, Sharp Cheddar, Shaved Iceberg, Dijon Aioli, French Fries *

Lobster Roll | 28

Toasted Brioche Roll, Local Lobster, Citrus Aioli, Shaved Lettuce, French Fries*

Katsu Chicken Sandwich | 19

Toasted Sesame Bun, Fried Chicken, House Pickles, Shaved Cabbage, Kewpie Mayo, Tonkatsu Sauce (Contains Shellfish), French Fries*

Chopped Salad | 15

Roasted Tomato, Pickled Onion, Blue Cheese, Applewood Bacon, Roasted Garlic Ranch*

DESSERT

Cookies & Milk | 12

Cake Batter Creme Anglaise, Brown Butter Shortbread Cookies

The Matilda | 14

Rich Chocolate Cake, Chocolate Ganache, Chocolate Mirror Glaze

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

*A 20% gratuity will be added to parties of 6 or more and walkouts

COCKTAILS

Oh Snap! | 14

Barrens Harbor Gin, Elderflower Liqueur, Lemon, Sugar Snap Pea + Cucumber, Yogurt Foam *

Moxie Old Fashioned | 19

Shorebird Bourbon, Moxie Syrup, Orange Bitters, Fernet Michaud

Hot and Buttered, Please | MKT

Brown Buttered Lobster Fat Washed NE Tidewalker Bourbon, Averna Amaro, Carpano Antica Vermouth*

Seasonal Sangria | 15

Fragola Spritz | 14

Strawberry Infused Campari, Rouge Vermouth, Bubbles

XXX-Presso | 16

Cold Brew Hardshore, Molasses, Salted Caramel Foam

Cantarita | 15

Tequila, Cantaloupe + Ginger Shrub, Oloroso Sherry, Lime, Peach

Back Porch Sippah | 16

Bourbon, Tart Cherry, Blueberry Compote, Amaretto, Clarified with Dairy *

MOCKTAILS

Up All Night | 11

Rwanda Bean Cold Brew, Molasses Salted Caramel Foam

Dem Melons | 11

Cantaloupe + Ginger Shrub, Lime, Soda

Disco Duck | 11

Pineapple, Strawberry/Beet Shrub, Simple, Cranberry, Ginger Beer

WINE

Carletto, Prosecco Veneto, IT | 12

Chandon by the Bay, Blanc de Blancs | 18/70
Carneros, CA

Miraval, Studio Rose | 13/48
Provence, FR

Castello Banfi, Pinot Grigio | 12/46
Tuscan, IT

Kumusha, Chenin Blanc | 13/48
Breedekloof Valley, SA

Stoneleigh, Sauvignon Blanc | 14/52
Marlborough, NZ

Skyside, Chardonnay | 15/56
Central Coast, CA

Domaine Paul Autard, Cotes Du Rhone | 13/48
Rhône Valley, FR

Erath, Pinot Noir | 16/58
Amity, OR

Klinker Brick, Cabernet Sauvignon | 16/58
Lodi, CA

Chateau Chapelle D'Alienor, Bordeaux | 16/58
Bordeaux, FR

Cortijo Rioja, Tempranillo | 13/48
Rioja, SP

DRAFT

Orono Brewing Wicked Maine Blueberry Ale | 9
Orono, ME

Allagash White | 9
Portland, ME

Lone Pine Brightside IPA | 11
Portland, ME

Lone Pine Time + Temp Lager | 9
Portland, ME

CANS

Lone Pine Pinch Pilsner | 7
Portland, ME

Lone Pine Portland Pale Ale | 7
Portland, ME

Lone Pine Walkoff NIPA | 7
Portland, ME

Orange Bike Brewing Pilsner (GF) | 10
Portland, ME

KIT-NA | 7
Portland, ME

Stormalong Cider | 9
Sherborn, MA

Apres Hard Seltzer Rotating | 9
Portland, ME

Bluet Wild Blueberry Sparkling Wine | 12
Searsport, ME