

STARTERS

NE Clam Chowder | 15

Fennel, Chili, Dill*

Chicken Wings | 16

Dry Rubbed w/ House Buffalo Sauce, Garlic Ranch, Crumbled Blue Cheese, Pickled Veg*

French Fries to Share | 8

Malt Aioli, Chive, Maldon Sea Salt

Local Spent Grain Pretzel | 16

Cheese Sauce, Bavarian Mustard

Slab Focaccia | 13

House Marinara, Fresh Mozzarella, Parmesan

Cheese Board | 25

Assorted Local Cheeses, Fresh Fruit, Crackers, Jams

SALADS + MAINS

Caesar Salad | 16

Baby Romaine, Spanish Anchovy, Parmesan, Garlic Crumb, House Caesar Dressing*

Chopped Salad | 16

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

Jerk Chicken Wrap | 19

Grilled Chicken, Cabbage + Mango Slaw, House Jerk Mayo, Rice, Red Onion, Cilantro and Served w/ French Fries*

Short Grain Rice Bowl | 17

Edamame, Local Mushrooms, Nappa Cabbage, Pickled Onion, Miso-Yuzu Dressing

Lobster Roll | 28

Local Lobster, Citrus Aioli, Shaved Lettuce and Served w/ French Fries*

Salt Yard Burger | 21

Curried Mac Sauce, Iceberg, Tomato, Chopped Onion, House Dill Pickles, and Served w/ French Fries*

Korean Beef Wrap | 19

Shaved Beef, Pickled Daikon, Cabbage, Bibimbap Sauce, Scallion Mayo, Shredded Carrot, and Served w/ French Fries*

House Made Gnocchi | 24

Spinach Puree, Calabrian Chile Oil, Butternut Squash, Frico

Add Tofu + 6 | Chicken +8 | Salmon +12 | Steak +14

DESSERT

Donut Bites | 12

Chai Cinnamon + Sugar Donuts, Caramel, Chocolate

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

Blueberries for Zoe | 17

Bimini Gin, Lemon, Orange Blossom Water, Blueberry Soda, Cream, Egg White*

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

Fromage and Shaken | 17

Lone Pine Vodka, Fresno Pepper, Dolin Dry, Fiore Lemon Oil, Blue Cheese Stuffed Olives*

XXX-Presso | 16

Cold Brew Hardshore, Molasses, Salted Caramel Foam

Here Be Dragons | 15

Brightwater Rum, Hibiscus Tea, Lychee, Pineapple, Coconut Cream

Spiced Hot Toddy | 15

Old Forester Bourbon, Earl Grey, Honey, Lemon, Pumpkin Spice, Coconut Whip

MOCKTAILS

Up All Night | 11

Rwanda Bean Cold Brew, Molasses Salted Caramel Foam

Disco Duck | 11

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

WINE

Carletto, Prosecco Veneto, IT | 12

Rose Gold, Rose | 16/58
Provence, FR

Castello Banfi, Pinot Grigio | 12/46
Tuscana, 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
Rhone 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

Baxter Brewing Pale Ale | 9
Lewiston, ME

Allagash White | 9
Portland, ME

Lone Pine Brightside IPA | 11
Portland, ME

Lone Pine Time + Temp Lager | 9
Portland, ME

CANS

Lone Pine Slapshot Session Ale | 9
Portland, ME

Lone Pine Portland Pale Ale | 9
Portland, ME

Baxter Brewing Ice Storm of '98 NE IPA | 7
Lewiston, ME

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

Baxter Brewing Non Alc IPA | 7
Lewiston, ME

Stormalong Cider | 9
Sherborn, MA

Apres Hard Seltzer Rotating | 9
Portland, ME

Bluet Wild Blueberry Sparkling Wine | 12
Searsport, ME