



APPETIZERS

Lil's Baguette with Casco Bay Butter and Maldon Sea Salt \$3

Duck Meatballs with Persillade, Fried Chickpeas, Lemon, and Benne Seed \$13

Grilled Asparagus with Sunny Side Egg, Mustard Vinaigrette, and Croutons \$8

Agnolotti - Fromage Blanc filled Pasta with Peas, Parmesan, Cream, and Black Pepper \$13

Green Salad with Radish, Blue Cheese, Pistachio, Haricot Vert, and Vinaigrette \$8

Butter Poached Lobster with Marinated Tomatoes and Herbs \$13

Roasted Maine Oysters with Persillade and Cornmeal Crisp \$12

ENTREES

Duck Confit with Parisian Gnocchi, Leeks, and Red Wine Sauce \$26

Steak Frites - Grilled Hanger Steak with Frites, Brandy Jus, and Frisee Salad \$28*

Seared Sea Scallops with Tomato Risotto, Broccolini, Pickled Garlic, and Bread Crumbs \$27

Halibut with Whipped Potato, Haricot Vert, Saffron Aioli, Roasted Garlic, and Capers \$27

Summer Vegetable Ratatouille with Fried Polenta, Fontina, and Basil \$23

DESSERT

French Apple Cake with Creme Anglaise \$8

Enna Chocolate Souffle with Vanilla Creme Anglaise \$10
(25 minute cooking time - please preorder)

Bayley Hazen Blue Cheese with West End Honey \$8

Brie with Apricot Jam \$8

APERO HOUR 3 - 4 PM

Apero Blanc or Rouge with Orange and Soda \$5

Raw Oysters* \$2 each, Frites \$3, Duck Liver Mousse or Trout Pate \$4
\$2 off Draft Beers

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