## DINNER

| Starting Out |  |
| :---: | :---: |
| Cashew \& White Bean Dip roasted \& fresh veggies, spiced pepitas, pita | 17 |
| Graze Board <br> prosciutto, genoa salami, smoked salmon, house made pimento cheese, burrata, fresh fruit, honey, pecans, crostini | 26 |
| Maine Mussels <br> local chorizo, brown ale, cherry tomato, lemon | 25 |
| Roasted Cauliflower hummus, sunflower seed, stewed red peppers | 15 |
| Steamahs <br> beer, butter, fresh thyme | 23 |
| SALADS |  |
| +grilled chicken \$7 +skirt steak \$10 |  |
| Arugula Salad beets, pickled shallot, spiced pecans, goat cheese, citrus vinaigrette | 17 |
| Sundried Tomato Caesar romaine, garlic croutons, parmesan, lemon | 17 |
| In the Garden seared snap peas, shaved fennel, baby kale, sweet pepper, shallot, herb vinaigrette | 16 |
| Side Salad mixed greens, tomato, cucumber, ranch or balsamic vinaigrette | 9 |

$\gamma$ Plant Based

Due to shared cooking surfaces our food may contain food allergens such as dairy, eggs, peanuts, tree nuts, shellfish, fish, soybeans, and wheat. *CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

