

share plates.

stilton crostata, port poached pear, pecan butter, mache, verjus, EVOO	13
cheeses, fig compote, wildflower honey, spiced nuts, ciabatta	12
mushroom and sausage bread pudding, toasted pepper mascarpone, mixed pickle, herb salad	11
porcini and thyme flan, parmesan shards, peppercress, black-garlic	11
mezze, roasted garlic hummus, herb whipped feta, tabouli, warm marinated olives, zaatar pita	11

soups.

smoky bacon and clam chowder, homemade oysters crackers	9
butternut squash and local apple, brown butter, sage crema	8

salads.

crispy duck confit, apple, frisee, stilton, pickled cranberries and fennel, sultana vinaigrette	13
chinois chicken, napa cabbage, greens, cashews, crispy wontons, chinois dressing	13
roasted pumpkin, baby kale, radicchio, maple pepitas, shaved parmesan, pumpkin vinaigrette	11

flatbreads.

duck confit, grain mustard mascarpone, shiitake mushrooms, parmesan, gremolata	13
Italian sausage, pumpkin, sage ricotta, caramelized onion, gruyere	12
roasted apple, goat cheese, pecans, arugula	12
four cheese, tomato – basil – garlic sauce, balsamic reduction	11

sandwiches.

*bay leaf beef eye round, spicy horseradish aioli, romaine, sharp cheddar, soft roll	13
hot capicola melt, pumpkin seed pesto, gruyere, arugula, ciabatta	13
sage turkey, applewood bacon, lettuce, mayo, cranberry-orange relish, seven grain bread	12
turmeric and cinnamon cauliflower wrap, apples, carrots and barley, harissa, cider gastrique	11

sweets.

warm apple tarte tatin, vanilla bean ice cream, apple chip	8
ginger chocolate truffle tart, spice roasted pears, pear caramel	8
freshly baked cookie assortment	6
single cookie	2

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before placing your order, please inform your server
if a person in your party has a food allergy.

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



wines by the glass.

pinot grigio, Spasso, Veneto, Italy, 2015	7 gl 28 btl
chardonnay, La Cote Blanche, Macon-Villages, France, 2015	8 gl 32 btl
pinot noir, La Chevaliere, Béziers, France, 2014	8 gl 32 btl
Montepulciano d'Abruzzo, Quattro Mani, Italy, 2014	9 gl 36 btl
cabernet sauvignon, Lost Angel, California, USA, 2014	9 gl 36 btl
daily wine special – please ask your server!	

local Harpoon beer.

seasonal selections – please ask your server!	6
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cold beverages.

San Pellegrino sparkling water .5L 1L	4 half 7 full
Coke Diet Coke Sprite ginger ale	3
milk orange juice cranberry juice	3

hot beverages.

coffee, fair trade, organic, Portland Coffeehouse Blend or decaffeinated French roast	2
tea, earl grey, English breakfast, green, chamomile or mint	2
hot chocolate	3
cappuccino latte mocha	4
espresso	2.5 sgl 3.50 dbl

