



Spring Lunch Menu

please select two appetizers, one main, and one dessert for your group to share
\$60 per person with additional costs as marked

refreshments

seasonal lemonade
iced herbal sun tea
seltzer

to start

(Pick two)

fresh sourdough bread

fresh baked sourdough made the morning of served with a homemade
compound butter made with garlic, lemon, & foraged herbs

lion's mane "crabby" dip

home grown lion's mane mushrooms sauteed, shredded, and mixed with
local melted cheese, old bay, dill, and served with fried tortillas

pea shrub salad

fresh greens topped with sugar snap peas, local goat cheese, gomasio, siberian pea shrub
flowers, and doused in a lemon mint vinaigrette

cucumber ceviche

smashed cucumbers, cherry tomatoes, and red onion
bathed in lime juice, garlic, & cilantro
(add local white fish for \$4 per person)

chilled beetroot yogurt soup

spring baby beets blended with local yogurt garnished with nettle & mint

lemon asparagus soup

locally harvested asparagus brightened with lemon and
served with a parmesan crisp & foraged herbs

spinach pie

flaky pastry crust loaded with spinach and goat feta
served with onion chutney

(additional appetizers are \$5 per person)





mains

*(pick one, or split portions in half and
select a second option for \$10 extra per person)*

herbed seasonal quiche

whaleback nursery eggs baked with roasted seasonal
vegetables, herbs, and local cheeses.

smoked mac n cheese & collard greens

good old mac n' cheese baked with house-smoked adobo peppers
served with a side of garlic collard greens.

cowboy quesadillas

marinated cowboy beans with arugula and cheese topped
with pickled red onion and cilantro aioli
(individually plated)

1793 pizza

two different pies baked in our late 1700s beehive oven

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nettle pesto with garlic, oyster mushrooms, and homemade mozzarella

classic marinara with local sausage, feta, garlic, and homemade mozzarella

spring grain bowls

a white rice bowl with roasted soy maple cauliflower and a ginger cucumber salad served with
beer battered tofu and a sriracha mayo sauce.

(individually plated)

sandwich sampler platter

egg salad with fresh dill, pickled onions, and cucumber

+

local chicken salad on sourdough bread with homemade garlic aioli,
grapes, and foraged toasted hazelnuts


+

kimchi grilled cheese with tomato

+

Served with chips & pickles





after lunch

(individually plated)

cranberry carrot cake

a velvety slice with luscious cream cheese frosting and toasted coconut

rhubarb sumac bars

local rhubarb and foraged sumac bars with a white chocolate drizzle

whaleback chocolate mousse

our eggs whipped into a delicious mousse, served with a pepper ginger cookie, whipped cream, and orange zest

coffee & tea

(prices as marked)

the shaken maple iced coffee

fair trade espresso shaken with our own maple syrup and local milk, topped with whipped cream and shaved chocolate (\$6)

london fog

earl grey tea brewed with additional medicinal herbs, violet syrup and topped with frothed milk (\$6)

coffee or herbal tea

Fair trade coffee or your choice of tea served with cream & sugar (\$3)

Spring Dinner Menu

please select two appetizers, one main, two sides, and one
dessert to share with your group!

\$110 per person to start with additional costs as marked

refreshments

mint lemonade
iced herbal sun tea
seltzer

to start

fresh sourdough bread

Fresh baked sourdough made the morning of served with a homemade
compound butter made with garlic, lemon, & foraged herbs

(pick two)

white bean & parsnip bruschetta

a tasty puree on sourdough bruschetta topped with caramelized mushrooms

lion's mane "crabby" dip

freshly harvested lion's mane mushrooms sauteed, shredded, and mixed with
local melted cheese, old bay, dill, and served with fried tortillas

peruvian ceviche

local white fish, smashed cucumbers, and red onion
bathed in lime juice, ginger, garlic, & cilantro.

chilled beetroot yogurt soup

spring baby beets blended with local yogurt garnished with nettle & mint

lemon asparagus soup

locally harvested asparagus brightened with lemon and
served with a parmesan crisp & foraged herbs

spinach pie


flaky pastry crust loaded with spinach and goat feta
served with onion chutney

wild scallion pancakes

crispy fried savory pancakes with garlic and wild scallions and served with a sriracha mayo

deviled eggs

boiled whole eggs whipped with paprika, homemade mayo, and freshly grown dill



mains

*(pick one, or split portions in half and
select a second option for \$15 extra per person)*

1793 pizza

three different pies baked in our late 1700s beehive oven

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nettle pesto with garlic, oyster mushrooms, and homemade mozzarella
classic marinara with local sausage, garlic, and a local cheese blend
margherita with a garlic base, heirloom tomatoes, basil, feta and homemade mozzarella

nettle gnocchi

handmade potato gnocchi with stinging nettle pesto and local cheese

wild mushroom cacio e pepe

handmade fettuccine tossed in a silky egg and cheese sauce and tossed
With lemon zest, foraged mushrooms and black pepper

mushroom & tofu bao buns

heiwa tofu fried in a maple soy glaze and stacked with sauteed mushrooms in a delicately
steamed bao bun and served with chimichurri mayo
(comes with the slaw as a side)

local white fish with lemon caper butter sauce

seasonal white fish off the coast of maine roasted with shallot and lemon and drizzled
with a decadent lemon butter caper sauce
(comes with the herbed rice as a side)

miso farro risotto with asparagus

farro slowly cooked in a rich miso broth with
roasted asparagus and greens

oyster mushroom gumbo & sweet cornmeal bannock bread

a hearty slow cooked stew with celery, carrots, and onions served
with sweet cornmeal bread fried in butter

sides

(pick two)

kale caesar

garden kale massaged with a homemade caper caesar (no anchovies)
and tossed with toasted pepitas, sourdough croutons, and parmesan

pea shrub salad

fresh greens topped with sugar snap peas, local goat cheese, gomasio, siberian pea shrub
flowers, and doused in a lemon mint vinaigrette

sesame ginger snap pea salad

delicate snap peas sliced and tossed with ginger, garlic, sesame seeds,
and a maple soy vinaigrette

the slaw

shaved red and green cabbage and grated carrots tossed in a peanut garlic
lime dressing and topped with local toasted hazelnuts

herbed rice

long grain white rice tossed with herbs, olive oil,
lemon, garlic, raisins, and toasted nuts

artichoke and leek gratin

sliced artichokes and leeks layered and
baked with creamy gruyere and panko breadcrumbs

maple cayenne carrots

carrots roasted until caramelized and tossed in a spicy
and sweet maple cayenne marinade

roasted asparagus

garlic

sauteed greens

lemon and butter



after dinner

(individually plated)

cranberry carrot cake

a velvety slice with luscious cream cheese frosting and toasted coconut

rhubarb sumac bars

local rhubarb and foraged sumac bars with a white chocolate drizzle

whaleback chocolate mousse

our eggs whipped into a delicious mousse, served with a pepper ginger cookie, whipped cream, and orange zest

vegan cheesecake

what? trust us, it's just as good and served with raspberry compote

coffee & tea

(prices as marked)

the shaked maple iced coffee

fair trade espresso shaken with our own maple syrup and local milk, topped with whipped cream and shaved chocolate (\$6)

london fog

earl grey tea brewed with additional medicinal herbs, violet syrup and topped with frothed milk (\$6)

coffee or herbal tea

Fair trade coffee or your choice of tea served with cream & sugar (\$3)

