

dinner menu

AVAILABLE DAILY, 4:30 P.M. – CLOSE

starters

PIPE DREAMS FROMAGE	14	TUNA TOSTADA	12
baked local goat cheese, pesto, olive tapenade		fresh guacamole topped with sesame seeds &	
tomato, toasted baguette		served on a fried tortilla	
CHEF'S CHARCUTERIE PLATE	21/38	SHRIMP AL AJILLO	15
chef's selection of cheese & meat, apple puree,		sautéed shrimp in a garlic white wine butter	
pickles vegetables, walnut-raisin baguette		sauce, served with toasted baguette	
(small serves 1 – 2; large serves 3-4)			
LAMB & BEEF MEATBALLS	11	SEASONAL HOUSEMADE RAVIOLI	MP
three meatballs served with a fennel romesco		served with sautéed leeks, cherry tomatoes,	
sauce		and a parmesan cream sauce	

soups & salads

addons

organic chicken breast +8 | pan seared steak +12 | Faroe Island salmon +11 | shrimp +10
crab cake +16 | anchovies +2 | avocado +2 | roasted mixed mushrooms +6

SEASONAL SOUP	MP	CAESAR	10/13
Please ask your server about our seasonal soups		romaine, rustic croutons, parmesan reggiano, house caesar dressing	
WEDGE SALAD	12	ROASTED BEET	12/15
blue cheese crumbles, bacon, pickled red onion, diced tomatoes, ranch dressing		spinach, arugula, fennel, local goat cheese, orange slices, citrus vinaigrette	

chef's vegetable of the week

ROASTED CARROTS 🥕 curry yogurt sauce, pomegranate seeds 8

chef's dinner selections

PAN-ROASTED FAROE ISLAND SALMON	27	SHRIMP & CRAB PASTA	29
sautéed angel hair spaghetti squash with leeks & roasted cauliflower, lemon beurre blanc		housemade pasta, cherry tomatoes, king oyster mushrooms, lobster cream sauce	
MUSHROOM & LEEK RISOTTO 🍅	19	BEEF & LAMB SHEPARD'S PIE	22
black truffle butter, oyster & black trumpet mushrooms		horseradish cheddar mashed potato crust, carrots, celery, onions, peas, gravy	
BRAISED LAMB SHANK	35	HALF ROASTED CHICKEN	24
creamy polenta, roasted brussel sprouts, braising au jus		garlic mashed potatoes, sautéed green beans au jus	
BONE-IN PORK CHOP	25	DAILY FISH	MP
sweet potato puree, roasted broccoli, chimichurri		sautéed spinach & oyster mushrooms, roasted fingerling potatoes, sauce of the day	
10 oz PRIME NEW YORK STRIP STEAK 🥩 38			
garlic mashed potatoes, sautéed green beans, red wine reduction			
<i>addon</i> caramelized onions +2			

ANGUS BEEF BISTRO BURGER 18

{beef chuck & brisket blend patty, with lettuce, tomato, pickles on a brioche roll.

served with a choice of side: a house salad, potato wedges, or coleslaw}

addons

jalapenos	+1	cheddar, pepper jack, feta or gouda	+1
sautéed red onions or mushrooms	+1.50	mozzarella, blue cheese, or goat cheese	+1.50
caramelized onions, avocados	+2	applewood smoked bacon (2 pcs)	+2.50

_VEGETARIAN; 🥑 = GLUTEN-FREE; 🍅 = VEGAN; 🐚 = CONTAINS SHELLFISH

All menu items are subject to change according to seasonality and availability.

We are happy to split checks evenly between up to 4 credit cards. A 20% auto-gratuity will be applied to tables of 6 or more guests.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if anyone in your party has a food allergy.

hearth oven pizzas

{12-inch pies with housemade pizza dough; fresh mozzarella & marinara sauce topped with the freshest of ingredients}

MARGHERITA PIZZA

fresh mozzarella, tomatoes, fresh basil, house marinara

WHITE PIZZA

garlic, parmesan-reggiano, fresh mozzarella

PEPPERONI & ITALIAN SAUSAGE

shaved red onion, mozzarella, house marinara

ARUGULA & PROSCIUTTO

fresh mozzarella, goat cheese, parmesan-reggiano, house marinara

TEVI'S PIZZA

fresh mozzarella, housemade chorizo, spanish onions, garlic, parmesan, chipotle aioli

MUSHROOM

shiitakes & criminis, roasted garlic, caramelized onion, smoked gouda, mozzarella, house marinara

15

14

16

18

16

15

create your own

mozzarella & marinara sauce 12

toppings 1.5 each:

roasted red pepper, red onion, mushrooms, kalamata olives, smoked gouda, vegan cheese, feta, extra cheese

toppings 2.5 each:

italian sausage, bacon, pepperoni, prosciutto, caramelized onions, blue cheese, marinated white anchovies, goat cheese, fresh mozzarella

toppings 6 each:

chicken, blackened shrimp, mac n cheese

sides

GARLIC SPINACH

7

ROASTED CAULIFLOWER

6

GREEN BEANS

6

HOUSE SALAD

5

MAC 'N CHEESE

8

POTATO WEDGES

4

COLESLAW

3.5

coffee & tea

QUARTER MAINE COFFEE

3

Colombian & Ethiopian blend, regular or decaf

POT OF TEA

3.5

EXTRA TEA BAG

1

ESPRESSO

single, double, triple 3 | 4.5 | 6

CAPPUCCINO, CAFÉ AU LAIT

5

CAFE LATTE

5.75

CARAMEL MACCHIATO, CAFÉ MOCHA

6

HOT CHOCOLATE

house whipped cream 5

beverages

MAINE ROOT, REGULAR SODAS, ICED TEA

3.5

JUICES (12 oz.)

4

SPARKLING WATER

4 | 8

ARNOLD PALMER

3.5

MAINE ROOT LEMONADE

3.5

MILK

SM.3 | LG.4

non-dairy milk, chocolate milk

6

ROOT BEER FLOAT

housemade desserts

PEANUT BUTTER PIE

12

oreo crust, peanut butter whipped cream
vanilla ice cream

FLOURLESS CHOCOLATE TORTE

9

dark chocolate, whipped cream

KEY LIME PIE

9

graham cracker crust, fruit compote, whipped cream

GREAT FALLS ICE CREAM

4 | 7

salted caramel, chocolate, vanilla bean, mint chocolate chip

add on make it a brownie sundae +4

{Ask your server about our other dessert specials, dessert cordials, as well as our complete wine, cocktail, and beer menu.}

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