

dinner menu

AVAILABLE DAILY, 4:30 P.M. – CLOSE

starters

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

soups & salads
add ons

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, parmigiano 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
sauteed 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 SHEPARDS 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, sauteed green beans au jus
BONE-IN PORK CHOP 🌱25	DAILY FISH 🌱MP
sweet potato puree, roasted broccoli, chimichurri	sauteed spinach & oyster mushrooms, roasted fingerling potatoes, sauce of the day
10 oz PRIME NEW YORK STRIP STEAK 🌱38	
garlic mashed potatoes, sauteed green beans, red wine reduction <i>add on</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}

add ons

jalapenos	+1	cheddar, pepper jack, feta or gouda	+1
sauteed red onions or mushrooms	+1.50	mozzarella, blue cheese, or goat cheese	+1.50
caramelized onions, avocadoes	+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 🌱	15
fresh mozzarella, tomatoes, fresh basil, house marinara	
WHITE PIZZA 🌱	14
garlic, parmigiano-reggiano, fresh mozzarella	
PEPPERONI & ITALIAN SAUSAGE	16
shaved red onion, mozzarella, house marinara	
ARUGULA & PROSCIUTTO	18
fresh mozzarella, goat cheese, parmigiano-reggiano, house marinara	
TEVI'S PIZZA	16
fresh mozzarella, housemade chorizo, spanish onions, garlic, parmesan, chipotle aioli	
MUSHROOM 🌱	15
shiitakes & criminis, roasted garlic, caramelized onion, smoked gouda, mozzarella, house marinara	

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	KEY LIME PIE 🌱	9
oreo crust, peanut butter whipped cream vanilla ice cream		graham crackercrust, fruit compote, whipped cream	
FLOURLESS CHOCOLATE TORTE 🌱🌱	9	GREAT FALLS ICE CREAM 🌱🌱	4 7
dark chocolate, whipped cream		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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