



## Chalkboard Dinner Menu

— Summer 2026 —

*\*Please note this menu is subject to regular change*

### **Summer Salad (V, GF)**

Mixed local greens, Hakurei turnips, crispy chickpeas, pickled red onion, dates, walnuts

**\$20**

### **Lobster Rice Paper Tacos**

Native Maine lobster, frisée, rainbow trout roe, Kewpie mayonnaise, cilantro

**\$40**

### **White Asparagus Salad (V, GF)**

Brandy mustard vinaigrette, toasted peanuts, shaved fennel, local radish, and mizuna greens

**\$20**

### **Summer Chicken Polpettine Pasta**

Rye pasta, Tidemill Farm chicken and Crooked Face Creamery ricotta meatballs, caramelized summer squash, garlic butter, Everett's Tomme

**\$38**

### **Maine Sea Scallops (GF)**

Roasted beets, celery root purée, saffron cauliflower, nori tuile

**\$38**

### **12" Tripp Lake Pizza Dinner for Two (GF Available)**

includes two Spring Greens side salads.

fresh and low-moisture mozzarella, parmesan, house pizza sauce, and up to three toppings

\$2 each additional topping

**\$49**

12" Pizza only: **\$30**

*Buy one pizza and add an additional pie for \$24*

### **Pizza Toppings**

pepperoni, house sausage, bacon, bell pepper, onion, mushroom, spinach, feta, green zucchini, roasted pepper, greek olives, goat cheese, ricotta

### **House Made Dressings**

white balsamic/citrus vinaigrette, honey balsamic vinaigrette

### **Dessert**

Ask about our daily dessert specials featuring seasonal creations made in-house.

**\$12**

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

**GF = Gluten Free**

**V = Vegetarian**