



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

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