



Chalkboard Dinner Menu

Summer 2026

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

APPETIZERS

Charred Native Wax Beans (V, GF)

Native green and yellow wax beans, tomato sauce, yarrow
flower vinegar
\$19

Bluefin Tuna Carpaccio (GF)

Citrus dashi, karashi mustard, local radish, flying fish roe,
chile oil
\$32

SALADS

White Asparagus Salad (V, GF)

Brandy mustard vinaigrette, toasted peanuts, shaved fennel,
local radish, and mizuna greens
\$20
Add chicken +\$12

Summer Salad (V, GF)

Mixed local greens, Hakurei turnips, crispy chickpeas, pickled
red onion, dates, walnuts
\$20
Add chicken +\$12

ENTREES

Maine Sea Scallops (GF)

Roasted beets, celery root purée, saffron cauliflower, nori
tuile
\$38

Lobster Rice Paper Tacos

Native Maine lobster, frisée, rainbow trout roe, Kewpie
mayonnaise, cilantro
\$40

Cutler Cove Salmon à la Plancha

Cherry-ginger marmalade, turmeric potato pavé, black
garlic, watercress purée
\$35

Grass-Fed Filet of Beef (GF)

Chile-tamarind gastrique, pickled fried shallots, foie gras,
upland cress
\$58

TRIPP LAKE PIZZA

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