



SAMPLE

APPETIZER:

OVEN ROASTED MAINE CRAB CAKE, MARINATED CABBAGE AND MALT VINEGAR
AIOLI 13.

SHRIMP COCKTAIL: BLOODY MARY SORBET AND MÂCHE 12.

LIVER 'N ONIONS: SEARED DUCK FOIE GRAS, ONION JAM AND CRISPY
SHALLOTS 15.

WOOD OVEN PIZZA: CLASSIC MARGUERITE OR PESTO WITH MUSHROOMS AND
BRIE 10.

SOUP:

NEW ENGLAND CLAM CHOWDER: FRESH SHUCKED CLAMS, WHITE WINE, AND
MY GRANDFATHER'S CLAM FRITTERS 10.

BUTTERNUT SQUASH AND SMOKED LOBSTER SOUP 12.

CHILLED PEACH AND RIESLING SOUP 6.

SALAD:

THE EDGE WEDGE SALAD: BOSTON LETTUCE, TOMATO, ONION, BACON AND
BLUE CHEESE VINAIGRETTE 8.

DILLY DALLY FARM BABY SPINACH SALAD, BRAISED BACON, EGG, SHERRY 9.

SMOKED BUTTERNUT SQUASH SALAD: PROSCIUTTO, MÂCHE AND BROWN
BUTTER VINAIGRETTE 9.

ENTRÉE:

SALT ROASTED MAINE LOBSTER, FINGERLING POTATOES AND PARSLEY
VEGETABLES 32.

BUTTER ROASTED FILET MIGNON, VEGETABLE CASSOULET AND RED WINE
EMULSION 32.

SLOW ROASTED DUCK BREAST GLAZED CARROTS, CIPOLLINI ONIONS AND
SALSIFY 30.

HOUSE SMOKED TOFU: SWEET CORN SAUTÉ AND CHANTERELLE MUSHROOM
CREAM 22.

RARE SEARED YELLOW FIN TUNA, MUSHROOM SAUTÉ, MISO AND VERMOUTH
SAUCE 29.

THE EDGE MAINE RAISED BEEF BURGER: HOUSE MADE KETCHUP & CHEDDAR
ON A BRIOCHE BUN 16. ADD FRIED EGG 1. OR BACON 2.

TRIO OF AMERICAN LAMB: HERB SEARED LOIN, BRAISED SHOULDER LAMB -
PINE NUT SAUSAGE AND CARROT INFUSED GRITS 32.

PAN SEARED LINE CAUGHT HALIBUT: BEAN SUCCOTASH AND TOMATO CREAM
29.

DESSERT:

NATASHA'S FLOURLESS CHOCOLATE CAKE S'MORES: BAILEYS CHOCOLATE
SAUCE, WHITE CHOCOLATE AND CHOCOLATE FLOAT 10.

TASTING OF SORBET: BLOOD ORANGE, BLACKBERRY CABERNET AND
RASPBERRY 5.

SELECTION OF CHEESES FROM MAINE AND "AWAY" SERVED WITH HOMEMADE
GOODIES 14.

THE TRUE NORTH: CHILLED CAPPUCCINO SHAKEN WITH COFFEE BRANDY,
FRANGELICO AND CREAM, OVER ICE 8.

LET THEM DRINK CAKE! VANILLA VODKA, BUTTERSCOTCH SCHNAPPS, BAILEY'S
IRISH CREAM AND DASH OF PINEAPPLE JUICE, SERVED STRAIGHT UP WITH
CHERRIES ON TOP 8.