

..... SIGNATURE COCKTAILS \$15

The Primrose

rose gin, elderflower liqueur,
lemon, topped with prosecco

SBC Low Tide

lemon and garden mint,
bourbon and golden honey

Anchorage

bourbon shaken with honey
rosemary syrup and lemon juice

The Cleftstone

smoked bourbon,
cherry liqueur, bitters

The Little Fig

fig vodka, simple syrup, and
lemon juice

Ullikana

white rum, pineapple juice,
cranberry juice and peach

Hearthside

gin, campari,
and sweet vermouth

Sorrento Spritz

limoncello, prosecco,
and soda water

Boulevardino

rich rye whiskey, campari,
and sweet vermouth

..... MOCKTAILS

Prosecco Finto 11

non-alcoholic prosecco with
white peach purée and lemon juice

Rosmarino Fresco 10

herbal and crisp with rosemary syrup,
cranberry juice, and lime juice over ice

Rose Bud 9

hibiscus tea, lemon Juice,
honey and soda water

Mainer Lemonade 9

blueberry lemonade with a
splash of soda water

..... B E E R

Draft

Baxter State Park Staycation Lager 8

4.9% ABV

The Substance Ale 6.6% ABV

Battery Steele Brewing Blueberry Lemonade 9

6% ABV

Sebago Streets of Rome Italian Pilsner 9

5.2% ABV

Bottled

Downeast Cider 7

5.1% ABV

Peroni 6

5% ABV

Coors Banquet 5

5% ABV

Allagash North Sky 9

7.5% ABV

Baxter Blueberry N/A 7

0% ABV

Peroni N/A 6

0% ABV



THE OVENS



... APPETIZERS ...

Scallops Gratinati 19

Four baked Coast of Maine scallops with encrusted in herbed breadcrumbs

Fried Calamari 16

Fried calamari rings served with a side of our house marinara

Shrimp Cocktail 16

Six shrimp served with our spicy house cocktail sauce

Fresh Cut Maine Fries 8

Hand cut Maine potatoes served with dipping sauces

... SOUPS & SALADS ...

Classic Caesar 14

Chopped romaine, tossed in our homemade Caesar dressing, topped with fresh grated parmesan and croutons

Add chicken +8

Tuscan Garden Salad 14

Mixed greens, beans, tomatoes, cucumber, red onion, roasted peppers, pecorino. Served with homemade Italian vinaigrette

Add chicken +8

Caprese Garden Blend 14

Fresh mozzarella, heirloom tomatoes, basil, baby greens, drizzled with oil and balsamic glaze

New England Clam Chowder 9

Homemade soup with baby clams, potatoes, onions and cream

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FLATBREADS

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Fig and Pig 15

Sweet figs and savory prosciutto layered with mozzarella on top of a crispy flatbread crust.

Firebird 15

Spicy hot honey roasted chicken, mozzarella, spinach, tomatoes, and provolone for a bold yet balanced bite.

Mediterranean 15

Sun-ripened tomatoes, olives, artichoke hearts, and provolone bring Mediterranean taste to a golden flatbread.

Orchard Affair 15

Caramelized apples and fig preserves meet brie cheese & bacon for a sweet and savory flatbread delight.

MAIN COURSE

Chicken Parmigiana 26

Twin chicken breasts with house marinara, provolone, and fettuccine.
With a side of house veggies.

Pasta Primavera 24

Fresh sauté with spinach, broccoli & roasted red peppers,
With a side of house veggies.

Pasta-Cioppino 42

Haddock, mussels, scallops, shrimp & calamari in a rich tomato-sauce, our twist on a Italian classic.
With a side of house veggies.

USDA Prime New York Strip 39

Slow-roasted 12 oz USDA NY Strip, herb rubbed and served with a garlic & rosemary compound butter, Rosemary potatoes, and a side of house veggies.

Fish & Chips 25

Local haddock battered & fried golden with fries, lemon, and tartar sauce.
With a side of house veggies.

Pork Milanese 27

Breaded and deep-fried pork cutlet.
Served with rosemary garlic potatoes and house veggies.

Haddock al Forno 26

Baked haddock with layers of thin-sliced potatoes, cherry tomatoes, garlic, parsley, olive oil, and white wine broth.
With a side of house veggies.

Shrimp Scampi 29

Shrimp sautéed in garlic-alfredo, with a touch of parsley, served over fettuccine.
With a side of house veggies.

FOREVER YOUNG

Half Chicken Parmesan 15

Classic Mac & Cheese 8

Hot Dog & Fries 8

Cheese Tortellini 8

DESSERT

Flourless Chocolate Torte 10

Classic Tiramisu 11