

Snacks

Fried Green Olives – Prosciutto, Cream Cheese \$2

Pickled Quail Eggs – Beet, Tarragon \$3

Chickpea Frites – Greek Yogurt \$4

Ham Salad – Pumpernickel, Mustard \$3

Monk's Head Cheese – Quince Jam, Spice Bread \$4

Lamb Meatballs – Harissa, Pine Nuts \$5

Appetizers

Blue Hubbard Squash Soup – Pomegranate, Walnut \$9

Crab Salad – Jicama, Mango, Avocado \$13

Garden Greens – Shaved Mushrooms, Lemon, EVOO \$8

Carrot & Eggplant Salad – Frisee & Feta \$10

Sausage Stuffed VT Quail – Rosemary, Apple Sauce, Brown Butter-Balsamic \$13

Shells

Duxbury Oysters

Raw – Mignonette, Cocktail Sauce \$2.75 ea

or

Grilled - Creole Hollandaise \$13

Pat's Salt Roasted Clams – Sausage Breadcrumbs,
Oregano, Paprika, Seared Lemon \$11

Scallop Ceviche – Apple, Celery & Radish \$12

Pemaquid Bay Mussels – Smoked Tomato, Chorizo, Lobster Broth \$10

From the Gristmill

Grilled Flatbread Pizza – Preserved Summer Tomatoes, House Made Ricotta, North
Country Smoked Chicken \$11

Gnocchi – Lobster & Tuscan Kale \$13

Risotto – Delicata Squash, Radicchio, Hazelnuts \$12

Giuntacelli – Wild Mushrooms, Spinach & Parmesan \$8 / \$16

Polenta – Beef Ragout, Fresh Farmers Cheese \$9 / \$18

Main

Acorn Squash - Anson Mills Farro, Russian Red Kale, Cranberry, Pumpkin Seeds
\$18

Swordfish – Swiss Chard, Carrot-Red Lentil Puree \$25

Scallops – Celery Root, Pineapple, Braised Beef Ravioli, Curry \$27

Chicken – Brussel Sprouts, Parsnips, Chestnut, Cider \$21

Sirloin Steak – Salt Roasted Maine Potatoes, Pearl Onions, Smoked Mushrooms \$32

S&R Burger – Boggy Mt. Swiss, Portobello, Balsamic Onions, House Pickles, Brioche,
Kettle Chips \$14

Dessert \$9

Apple Cake - Roasted Courtland Apple, Apple Sorbet, Calvados Cream \$8

Affogato - Chocolate Semifreddo, Vanilla Gelato, Amaretti, Espresso \$9

Lemon Pudding - Concord Grape, Cornmeal Cookie \$7

Pumpkin-Cheesecake - Gingersnap Cranberry Crumble, Cranberry Confit \$8

Pecan Waffle - Warm Whisky-Maple Syrup, Bourbon-Pecan Ice Cream, Pomegranate
\$9

Classic Cocktails for Steel & Rye

The Good Life

vodka, house-made ginger liqueur, demerara simple, lime, orange bitters

Vodka Drink

citron, lillet, grapefruit, lemon twist

Rye's Manhattan

Rye, carpano, cardamaro, bitters

Gin Fizz

gin, chartreuse, cocchi Americano, lime, soda

Lagoon

privateer rum, dry vermouth, falernum, pineapple, bitters (over crushed ice)

Exit to Eden

gin, aperol, lemon, rose syrup, soda water garnished with rose petals

The Mill

bourbon, cocchi torino, sherry, allspice dram

Verona by Night

grappa, fruit rouge, maraschino, lemon, grapefruit bitters, soda water

Sonora

tequila blanco, maraschino, mint simple, lime (over crushed ice)

French 75

brandy, combier, lemon, sparkling

Beers - Draught, can, bottle Price

Draught

Harpoon IPA	6.5
Blue Point Toasted Lager	7
PBR	4
Ommegang witte	7
Bear Republic Racer 5	8
Allagash Triple	8.5
Left Hand Milk Stout	7.5
Rogue Hazelnut brown	7.5
Notch Session Pilsner	7

Bottle

Bud	4
Bud light	4
High life	4
Coors light	4
Weihenstephan	8
Rochefort	10
St. Bernardus abt 12	10
Woodchuck cider	6

Cans

Guinness	6
Whalestale	6.5
Belhaven	6.5
Six Point Sweet Action	6
Youngs Double Chocolate Stout	6
Baxter Stowaway IPA	5

