



Menu

Smalls

Castelvetrano Olives <i>Orange zest</i>	\$9
Local Fluke Ceviche <i>Coconut Milk, Ginger, Plantain Chips</i>	\$22
Lamb Meatballs <i>Whipped Feta, Mint Chutney</i>	\$24
Caviar <i>Cucumber, Potato Chips, Creme fraiche</i>	\$160
Salmon Tartar <i>Sesame, Cucumber, Olive Oil Crisp</i>	\$26

For the table

Two Cheese/ One Meat	\$36
Three Cheese/ Two Meat	\$56
Focaccia <i>Whipped Ricotta, Dukkah</i>	\$24
Summer Salad <i>Jicama, Cucumber, Mango, Beets, Passionfruit</i>	\$22
Grilled Tiger Prawns <i>Vanilla Ghee, Salsa Macha</i>	\$28
Buttermilk Cauliflower <i>Pecorino, Breadcrumbs</i>	\$16

Mains

Roasted Quail <i>Squash Butter, Wilted Sorrel, Juniper Salt</i>	\$38
Short Rib Adobo <i>Mixed Greens</i>	\$40
Catch of the Day <i>Pink rice, Cilantro Vinaigrette</i>	M/P
Rigatoni Arrabbiata <i>Tomato Cream, Toasted Breadcrumbs</i>	\$26
Mint Pesto Cavatelli <i>Peas, Preserved lemon, Lamb Shank</i>	\$34
Bucatini Al Limone <i>Lemon, Ricotta, Pecorino</i>	\$28

Desserts

Yuzu Creme Brûlée <i>Honeyed Fennel, Granola</i>	\$14
Chocolate Banana Cake <i>Tahini Streusel</i>	
Shaved Ice <i>Thai Iced Tea, Mango Tajjin, Watermelon Yuzu</i>	

'Please inform your server of any allergies or dietary restrictions'

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Rooted



Specialty Cocktails

\$21

Lavender Sour *Mezcal, Blood Orange, Lavender Syrup*

La Bruja *Tequila, Passionfruit, Habanero*

The Don *Vodka, Montenegro, Select Aperitivo.*

One Way Ticket *Mezcal, Rum, Banana*

Last Call *Gin, Green Chartreuse, Cherry*

Zero Proof (+\$8 Spike)

\$8

Ghia Aperitif

Avec Flavored Sodas

Hibiscus + Pomegranate

Jalapeño + Blood Orange

Grapefruit + Pomelo

Limonada *Lime, Rosemary, Sparkling*

Beer

Allagash White *Wheat Beer*

\$8

Montauk *Summer Ale*

\$8

Maine Lunch *IPA*

\$12

Bottled

\$12

Still

Sparkling

Rooted



BRUNCH

SATURDAYS AND SUNDAYS

10AM-2PM

BOWLS

Tropical Turmeric	<i>Mango, Banana, Coconut, Turmeric</i>	\$14
Cacao	<i>Peanut Butter, Cacao, Banana</i>	\$14
Labne	<i>Granola, Apricot, Honey, Rose</i>	\$16
Farro	<i>Roasted Cauliflower, Pickled Carrot, Tahini</i>	\$18
Ceviche	<i>Ginger, Coconut, Cilantro</i>	\$22
Turkish Eggs	<i>Labne, Chili Crisp, Focaccia</i>	\$20
Summer Salad	<i>Asian Pear, Beets, Cucumber, Passionfruit</i>	\$22

BOARDS

Two Cheese/ One Meat		\$36
Three Cheese/ Two Meat		\$56
Smoked Trout Lettuce Wrap	<i>Pickled Carrot, Daikon, Peanut</i>	\$28
Lamb Sliders	<i>Whipped Feta, Cilantro, Potato Roll</i>	\$26
Challah French Toast	<i>Vanilla Butter, Maple Syrup</i>	\$22
Caviar	<i>Cucumber, Potato Chips, Creme Fraiche</i>	\$160

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Wine List

Bubbles

- Bodegas Nodus Cava NV** \$15/\$60
Valencia, Spain (Macabeo, Chardonnay)
- Duval Leroy Brut NV** \$140
Champagne, France (PN, PM, Chardonnay)

Skin Contact

- Clos de l'Ours L'Accent 2021** \$18/\$72
Provence, France (Grenache, Syrah)
- Swick The Flood 2021** \$20/\$80
Oregon (Gewurztraminer, Chardonnay)

Whites

- Nicolas Idiot Muscadet NV** \$17/\$68
Loire Valley, France (Melon de Bourgogne)
- Bodega Catena Zapata White Clay 2022** \$20/\$80
Mendoza, Argentina (Chenin Blanc)
- Weingut Stadt Krems Kremstal 2021** \$70
Austria (Gruener Veltliner)
- Domaine Du Bouchot Pouilly- Fume' Cailloottes 2021** \$105
Loire Valley, France (Sauvignon Blanc)
- Maison Louis Saint - Aubin Premier Cru 2020** \$126
Burgundy, France (Chardonnay)

Reds

- Bodegas Nodus En La Parra 2019** \$17/\$68
Valencia, Spain(Bobal)
- Ermitage Pic Saint Loup Tour de Pierres Rouge 2021** \$19/\$76
Languedoc, France (Syrah, Grenache, Mourvedre)
- Big Flower Cabernet Franc 2021** \$21/\$84
Stellenbosch, South Africa (Cabernet Franc)
- Argyle Pinot Noir 2021** \$95
Wilamette Valley, Oregon (Pinot Noir)
- Scuola Grande Amarone DOC 2018** \$126
Valpolicella, Italy (Corvina)