



## Menu

### Smalls

<b>Castelvetrano Olives</b> <i>Orange zest</i>	\$9
<b>Local Fluke Ceviche</b> <i>Coconut Milk, Ginger, Plantain Chips</i>	\$24
<b>Lamb Meatballs</b> <i>Whipped Feta, Mint Chutney</i>	\$28
<b>Caviar</b> <i>Cucumber, Potato Chips, Creme Fraiche</i>	\$175
<b>Scallop Crudo</b> <i>Finger Lime, Chamomile, Blood Orange</i>	\$28
<b>Grilled Peach</b> <i>Labne, Speck, Aji</i>	\$23

### For the table

<b>Two Cheese/ One Meat</b>	\$38
<b>Three Cheese/ Two Meat</b>	\$58
<b>Focaccia</b> <i>Whipped Ricotta, Dukkah</i>	\$24
<b>Haricot Vert</b> <i>Olive, Feta, Lemon</i>	\$22
<b>Heirloom Tomato</b> <i>Red Onion, Burrata</i>	\$26
<b>Seafood Tins</b> <i>Spanish Anchovies   Chili Crisp Salmon   Smoked Trout</i>	\$31

### Mains

<b>Jerk Fish Tacos</b> <i>Lime Crema, Blue Corn Tortilla</i>	\$34
<b>Filet Mignon</b> <i>Truffle Polenta, Caramelized Onions</i>	\$68
<b>Steamed Fish</b> <i>Watermelon Curry, Rice</i>	\$40
<b>Summer Pasta</b> <i>Baby Zucchini, Cauliflower, Leeks</i>	\$38
<b>Crab Tagliatelle</b> <i>Chili, Garlic, Miso</i>	\$44
<b>Ravioli Ossobucco</b> <i>Blistered Tomato, Cognac</i>	\$46

### Desserts

<b>Brioche Donut</b> <i>Hazelnut, Fig, Gorgonzola</i>	\$14
<b>Peaches &amp; Cream</b> <i>Orange Blossom, Merengue</i>	
<b>Chocolate Tart</b> <i>Whipped Cream, Sea Salt</i>	

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

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# Rooted



## Specialty Cocktails

\$24

**Lavender Sour** *Mezcal, Blood Orange, Lavender Syrup*

**Get Rooted** *Vodka, Beet, Carrot, Ginger*

**La Bruja** *Tequila, Passionfruit, Habanero*

**Gin Lane** *Gin, Peach, Cardamom, Cinnamon*

**Smoked Old Fashioned** *Whiskey, Chocolate Bitters, Sugar*

## Zero Proof (+\$8 Spike)

\$8

### Ghia Aperitif

#### Avec Flavored Sodas

*Jalapeño + Blood Orange*

*Grapefruit + Pomelo*

**Limonada** *Lime, Rosemary, Sparkling*

## Beer

**Allagash White** *Wheat Beer*

\$8

**AL Dente** *Pilsner*

\$10

**Maine Lunch** *IPA*

\$14

## Bottled

\$12

### Still

### Sparkling

Rooted



## 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 (Chardonnay)*
- 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 Amazon DOC 2018** \$126  
*Valpolicella, Italy (Corvina)*

Rooted



## BRUNCH

SATURDAYS AND SUNDAYS

10AM-2PM

<b>Tropical Turmeric</b>	<i>Mango, Banana, Coconut, Turmeric</i>	\$14
<b>Cacao</b>	<i>Peanut Butter, Cacao, Banana</i>	\$14
<b>Yogurt and Granola</b>	<i>Apricot, Honey, Rose</i>	\$16
<b>Ceviche</b>	<i>Ginger, Coconut, Cilantro</i>	\$22
<b>Caviar</b>	<i>Cucumber, Potato Chips, Creme Fraiche</i>	\$160
<b>Turkish Eggs</b>	<i>Labne, Chili Crisp, Focaccia</i>	\$20
<b>Breakfast Sando</b>	<i>Crispy Prosciutto, Egg, White American</i>	\$18
<b>Soft Scramble</b>	<i>Smoked Salmon, Herb Cheese, Sourdough</i>	\$22
<b>Avo Toast</b>	<i>Dukkah, Chili Oil, Sourdough(add egg+\$4)</i>	\$16
<b>Little Gem Salad</b>	<i>Buttermilk, Pumpkin Seed, Gorgonzola</i>	\$18
<b>Challah French Toast</b>	<i>Vanilla Butter, Maple Syrup</i>	\$24
<b>Lemon Ricotta Pancakes</b>	<i>Local Berries</i>	\$22
<b>Lamb Sliders</b>	<i>Whipped Feta, Cilantro, Potato Roll</i>	\$24
<b>Three Cheese/ Two Meat</b>		\$56
<b>Two Cheese/ One Meat</b>		\$36

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