



SMALL PLATES

Bread & Butter

warm bread / lemon chive butter >> 6

Creamy Five Onion Soup

crispy shallots / balsamic / chive oil >> 12

Simple Greens

apple cider-vinaigrette / candied walnuts >> 10

Bangs Island Mussels

pickled Fresno peppers / garlic / chive butter / grilled bread >> 25

Artisanal Cheese Plate

2 cheeses / / pickled veg / house jam / crostini >> 24

Snowday Flatbread

chefs special of the day >> 20

***Please note that our menu is subject to change based on weather conditions and delivery schedules.
Thank you for your understanding.

LARGE PLATES

Salmon in Paper

orange-black olive butter / pearl barley / pickled fennel / pistachio / Maine sea salt >> 34

Five's Prime NY Strip

carrot-potato puree / roasted baby carrots / rich demi >> 45
or
lemon-chive compound butter / house cut fries

Creamy Seafood Bake

diver scallops / local hake / bangs island mussels / yukon potatoes
spinach / mornay sauce >> 35

555 Burger*

cheddar / arugula / caramelized onions / horseradish aioli /
fries >> 20 (GF bun +3)
sub house made veggie burger

SWEET PLATES

Creme Brûlée

salted honey, caramelized sugar >> 11

Pistachio Chocolate Tart

w/ Chantilly cream, toasted pistachio >> 12

Affagato

pistachio ice cream >> 9



COCKTAILS

- The Federal cold river vodka / ramazzotti amaro / mr. black / espresso >> 16
- Water St. Ol' Fashioned knobb creek / liqueur 43 / maple / honey / orange >> 15
- Fireside Negroni gin / campari / anitca / smoke / rosemary >> 14
- Brunswick Sour bourbon / lemon / simply simple syrup / clarification / red wine >> 13
- Wicked Nor'easter blanco tequila / peach / lime / mint / orange >> 13
- Winter Royal prosecco / cassis / framboise / lavender / blackberries >> 12

BEER

BOTTLES & CANS

- Bunker Czech Pilsner >> 8
- Orono Brewing IPA >> 9
- Higgins Irish Red >> 7
- DANG Sour Series >> 8
- Downeast Cider >> 7
- Wild Maine Seltzer >> 7
- Blueberry or Pineapple Mango
- Guinness >> 8
- Miller Light >> 5
- Kit N/A >> 6

DRAFTS 16oz/12oz

- Flight Deck >> 9/7
- Bissell Bros. >> 9/7
- Maine Beer Co. >> 9/7
- Baxter Brewing >> 9/7
- Allagash White >> 8/6
- Lone Pine >> 7 (12oz only)
- Moderation Brewing >> 8/6

WINE BY THE GLASS FULL/HALF

SPARKLING NA

NV, Barton & Guestier, France >> 7/4

SPARKLING

- NV, Les Allies, Brut Rosé, France >> 8/4
- NV, Nicolas Feuillatte, Brut Rosé, Champagne, France >> 18/9
- NV, Berceo, Cava, Spain >> 10/5
- NV, Lagioia Et Amorosa, Prosecco, Italy >> 12/6

WHITE

- 2022, St Supery, Sauvignon Blanc, California >> 12/6
- 2020, Groiss, Weinviertel, Gruner Veltliner, Austria >> 13/7
- 2023, Steinbock, Riesling, Mosul, Germany >> 14/7
- 2021, Mary Taylor, Anjou Blanc, Chenin Blanc, Appellation, France >> 14/7
- 2023, Domaine Passy, Le Clou, Petite Chablis >> 17/9
- 2022, La Crème, Chardonnay, Monterey California >> 14/7

BLUSH

2021, Las Campañas, Garnacha Rosé, Navarra, Spain >> 9/5

RED

- 2022, Martin Ray Winery, Pinot Noir, Sonoma Coast, California >> 14/7
- 2021, Sao Miguel Do, Sul, Alentejano, Portugal >> 9/5
- 2021, Gordo, Yecla Monastrell, Murcia, Spain 12/6
- 2016, Bodegas Manzanos 'Voché', Tempranillo, Rioja Reserva, Spain >> 14/7
- 2021, Drumheller Cellars, Cabernet Sauvignon, Columbia Valley, Washington >> 12/6
- 2021, Cru Monplaisir, Bordeaux Supérieur, Bordeaux, France >> 16/8



DESSERT WINES

- 2009 Fladegate Late Bottled Vintage Porto >> 12
- Sandeman Fine Ruby Porto >> 10
- 2009, Miles, Madeira Colhéita, Tinta Negra, Portugal >> 8
- Lustau, Amontillado Sherry, Spain >> 7
- 2020, Château Fontaine, Sauternes, Bordeaux, France >> 6
- Inniskillin, Gold Vidal, Icewine, Ontario, Canada >> 14

SPIRITLESS

- Maine Root Sodas Root Beer / Ginger Beer / Blueberry >> 4.5
- Key Lime Pie Lime / Vanilla / Honey / Cinnamon >> 8
- Smokey Pines Pineapple / Lemon / Rosemary / Smoke >> 7
- Jack Frost Mint / Lavender / Lemon / Lime >> 6
- Gingerberry Blackberries / Cherry / Lime / Ginger beer >> 7
- Rickers Apple Cider >> Locally Made in Turner, ME >> 5

Hours: 5pm - 9pm | Closed Mondays |