



BAR MENU

Hand Cut Fries

horseradish aioli / herbs >> 6

Spring Salad

arugula / snap peas / roasted chickpeas / crumbled feta /
breakfast radish / lemon-mint vinaigrette >> 13

Creamy Five Onion Soup

crispy shallots / chive balsamic >> 12

Fried Goat Cheese Fritters

onion marmalade / sweet pea tendrils >> 12

Chipotle Blood Orange Wings

pickled ramps >> 18

Braised Lamb Flatbread

aged cheddar / roasted red peppers / tomato sauce /
caramelized red onion / mediterranean drizzle >> 20

Bang's Island Mussels*

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

555 Burger*

fresno peppers / arugula / melted feta / tzatziki mayo >> 20
(GF bun +3)
or
housemade veggie burger

Steak Frites

horseradish aioli / hand cut fries >> 38



*May contain raw or undercooked ingredients. Consuming raw oysters, raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

COCKTAILS

The Federal >> 16

Cold River Vodka / Ramazzotti Amaro / Mr. Black / Espresso

Winter's Dram >> 15

Walnut-Oil Washed Bourbon / Zucca Rabarbaro / Chambord / Bitters

K.O. Punch >> 13

Vodka / Yuzu Liqueur / Aperol / Montenegro /

Acidified Blood Orange Syrup / Seltzer

Blueberries for Al >> 13

Lunazul Tequila / Blueshine / Fresno Syrup / Lime

Miasma '52 >> 14

London Dry Gin / Licor 43 / Lemon / Vanilla / Clarified London Fog

SPIRITLESS

Winter Mule

Pear / Blackberry Sage / Ginger Beer >> 8

T.K.O. Punch

Blood Orange / Lime / Fresno Syrup / Soda >> 8

Maine Root Soda

Root Beer or Ginger Beer >> 4.5

BEER

BOTTLES & CANS

Bunker Czech Pilsner >> 9

Orono Brewing IPA >> 10

Rotating Sour >> 9

Wild Maine Seltzer >> 7

Downeast Cider >> 7

Higgins Irish Red >> 9

Guinness >> 8

Miller Light >> 5

Kit N/A >> 6

DRAFT 16oz/12oz

Flight Deck >> 9/7

Bissell Brothers >> 10/7

Maine Beer Co >> 9/7

Orono Brewing >> 9/7

Allagash White >> 8/6

Lone Pine >> 8/6

Side By Each >> 9/7