



BAR MENU

Mixed Olives >> 6

Hand Cut Fries

house mayo / fresh herbs >> 5

Fried Fennel Potato

Breadcrumbs / Fennel mashed / Onion Jam / Micro radish >> 12

Five Squash and Apple Soup

carrot apple crumble / toasted squash seeds >> 12

Crispy Cauliflower Florets

Buckwheat batter / pickled mustard seed / stout mayo >> 14

Flatbread

exotic mushrooms / five cheese sauce / white truffle oil >> 15

Bangs Island Mussels

pickled cherry peppers / golden garlic
grilled bread / chive butter >> 17

555 Burger*

caramelized onions / pineland farm cheddar /
horseradish mayo / fries >> 20

Steak & Fries*

seared coulotte / hand cut fries
parmesan mayo >> 31



*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.

FALL COCKTAILS

The Federal >> 15

Vodka / Burghetti de Vero / Ramazzotti Amaro / Chocolate Espresso

Homestead >> 12

Tequila / Carpano Antica / Carrot / Coconut / Lime

Embers >> 14

Rum / Chai / Bitters

41 Degrees >> 15

Vodka / Maine Distilling Blueberry / Blueberry Rosemary Lemon Shrub /
Bubbles

Mums the word >> 16

Rye / Green Chartreuse / Elderflower / Cinnamon / Thyme /
Eggwhite

Seasons Shift >> 13

Gin / Ginger / Lemon / Pea Flower Cube

SPIRITLESS

Teatime >> Pineapple, Hibiscus Tea, Egg White >> 7

Gingerbread >> Gingerbeer, Chai >> 7

BEER

BOTTLES & CANS

Maine Lunch >> 9

Bunker Czech Pilsner >> 9

Orono Brewing IPA >> 9

Collective Arts Sour >> 9

Wild Lemonade Seltzer >> 7

Downeast Cider >> 7

Nonesuch Irish Red >> 7

Guinness >> 8

Miller Light >> 6

Kit N/A >> 6

DRAFT 16oz/12oz

Flight Deck >> 9/7

Austin Street >> 9/7

Maine Beer Co >> 9/7

Bissell >> 9/7

Allagash White >> 8/6

Baxter Seasonal >> 8/6

Shipyard Seasonal >> 7/5