

Reflections

AT THE ROW HOTEL

TO START & TO SHARE

New England Soup Duet | 12

Maine Lobster Bisque, Vanilla Oil, Z Bread Crostini
& New England Clam Chowder, Cracker Crumble,
Scallion, Candied Bacon

Farmers Block | 17

Local Cheese and Charcuterie
Quick Pickles, Marinated Olives, Crostini

Maine Rope Grown Mussels | 14

Chick Peas, Shaved Celery Hearts, Herbs,
Harissa, Maine Potatoes

Hot Peekytoe Crab Dip | 15

Old Bay and Vermont Butter Breadcrumbs,
Toasted Sourdough

Pan Flashed Gnocchi | 13

Sweet Peas, Exotic Mushrooms,
Champagne Butter Sauce, Crispy Country Ham

SALADS

Shaved Vegetable Salad | 10

Backyard Tomato Vinaigrette, Sunflower Seeds,
Farm Truck Petite Greens, Zucchini Bread Croutons

Heirloom Tomato and Maplebrook Burrata | 13

Crumbled Olive, Basil Crunch, Maldon Sea Salt

Petite Romaine | 11

Reggiano, Brioche Crisps, Blistered Local Tomatoes,
Black Pepper Studded Caesar Dressing

* **Salad Additions:**

- * Pollen Dusted Salmon l 10
- Chimmichurri Hanger Steak l 15
- * Citrus and Herb Marinated Chicken l 6
- Seared Tuna l 12
- Maine Lobster Salad l 18

SANDWICHES

Maine Lobster Roll | 22

Tarragon and Lemon Scented Aioli, Buttered Brioche, Petite
Lettuce, Fries, Maitland Farms Spicy Pickle

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Sirloin Burger | 17

Steak Sauce Aioli, Caramelized Onions, Cave Aged Vermont
Cheddar, Mushrooms, Candied Bacon, Vine Ripe Tomato,
Lettuce, Maitland Farms Spicy Pickle

DESSERTS

Berries and Shortcake | 8

Pecan Shortcake, Seasonal Champagne Macerated Berries,
White Chocolate Sauce, Whipped Local Cream

Smores Tartlet | 8

Graham Crust, Local Fluff Brulee, Salted Chocolate Ganache

**Denotes food items that are cooked to order or are served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses. Before placing your order, please inform your server if anyone in your party has a food allergy.*