

# Reflections

AT THE ROW HOTEL

## TO START & TO SHARE

### **Maple Lacquered Pork Belly | 14**

Spice Roasted Carrots, Miso-Ginger Jus, Scallion

### **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

### **Farmers Vegetable Garden Board | 12**

Pickled, Roasted and Grilled Seasonal Vegetables,  
Fresh Pressed Olive Oil, Green Goddess, Carrot Hummus

### **New England Soup Duet | 12**

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

### **Hot Peekytoe Crab Dip | 15**

Old Bay and Vermont Butter Breadcrumbs,  
Toasted Sourdough

### **Grilled Seasonal Melon | 11**

Prosciutto Ham, Sunflower Seed Pesto,  
Earl Gray Tea Syrup

### **Pan Flashed Gnocchi | 13**

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

### **\* Atlantic Tuna Crudo | 15**

Black Garlic Aioli, Roasted Spring Asparagus, Sweet Soy,  
Serrano-Lime Vinaigrette, Spicy Crumbled Peanuts

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## 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

### **Asian Noodle Salad | 13**

Sweet Chili and Soy Noodles, Shaved Cucumber, Cashews, Petite Lettuce, Sesame Vinaigrette, Avocado, Radishes

### **Quinoa Bowl | 14**

Tri-colored Quinoa, Soft Boiled Hens Egg, Scallion, Avocado, Blistered Tomatoes, Pickled Onions, Radish, Farm Stand Lettuce

### **Roasted Beets | 13**

Marinated Goat Cheese, Citrus, Shaved Fennel, Barrel Aged Red Wine Vinaigrette

### **Petite Romaine | 11**

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

#### **ADD:**

*Pollen Dusted Salmon | 10*

*Chimichurri Hanger Steak | 15*

*Citrus and Herb Marinated Chicken | 6*

*Seared Tuna | 12*

*Maine Lobster Salad | 18*

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## FULL PLATES

\* **Pollen Dusted Salmon | 25**

Sunchoke Puree, Artichoke and Radish Salad,  
Pea Sprouts, Citrus Spritz

\* **Sirloin Burger | 17**

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

\* **Chimichurri Marinated Hanger Steak | 26**

Maitake Mushrooms, Asparagus, Smashed Maine  
Potatoes, Horseradish Crème Fraiche

**Heritage Chicken | 21**

Ver Jus and Tarragon Cream, Pea Puree, Gnocchi

**Pan Flashed Swordfish | 24**

Roasted Cauliflower, Romesco, Quinoa,  
Preserved Lemon and Herbs

**Maine Lobster Roll | 22**

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

**Spring Vegetable Agnolotti | 18**

White Wine Butter Sauce, Roasted Asparagus,  
Sweet Peas, Spiced Carrots, Olive Oil

## DESSERTS

**Uncommon Carrot Cake | 9**

Carrot Cake Fries, Cream Cheese Dipping Sauce,  
Spiced Florentine Golden Raisin Jam

**Smoers Tartlet | 8**

Graham Crust, Local Fluff Brulee,  
Salted Chocolate Ganache

**Berries and Shortbread | 8**

Pecan Shortbread, Seasonal Champagne  
Marinated Berries, White Chocolate Sauce,  
Whipped Local Cream

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## SIGNATURE COCKTAILS 13

### **Guava Rose Sour**

Hangar Rose Vodka, Fresh Squeezed Lime Juice, Guava Syrup

### **Watermelon Lemonade**

Nolets Gin, Watermelon Agave Syrup, Local Basil, Fresh Pressed Lemon

### **Uncommon Margarita**

Astral Blanco Tequila, Fresh Squeezed Lime Juice, Agave Syrup

### **Strawberry Buck**

Sons of Liberty Bourbon, Q Ginger Beer, Bitters, Lemon Juice, Muddled Strawberry

### **Spicy Bird**

Twenty Boat Spiced Local Rum, Galliano, Pineapple Juice, Lime

### **Tennessee Hummingbird Down**

Uncle Nearest Whiskey, Chartreuse, Local Honey, Fresh Squeezed Lemon

## WINES

	GLASS	BTL
Napa Cellars, Napa, CA, <b>Sauvignon Blanc</b>	10	38
Barone Fine, Alto Adige, Italy, <b>Pinot Grigio</b>	12	44
Talbott "Kali Hart", Monterey, CA, <b>Chardonnay</b>	12	44
Lyric by Etude, Carneros, CA, <b>Pinot Noir</b>	13	48
Kenwood Winery, Sonoma, CA, <b>Merlot</b>	10	38
Louis Martini, Sonoma, CA, <b>Cabernet Sauvignon</b>	12	44
Cade Winery, Napa, CA, <b>Sauvignon Blanc</b>	18	64
Jermann Vineyards, Friuli, Italy, <b>Pinot Grigio</b>	15	55
Grgich Hills, Napa, CA, <b>Chardonnay</b>	20	72
Les Tourelles, de la Cree, Burgundy, France, <b>White Burgundy</b>	18	64
Chalk Hill, Sonoma Coast, <b>Pinot Noir</b>	13	48
Duckhorn, Napa, CA, <b>Merlot</b>	20	72
Neyers Winery "Left Bank" Napa, CA, <b>Red Blend</b>	21	75
Trefethen Vineyards, Napa, CA, <b>Cabernet Sauvignon</b>	21	78

## SPARKLING

Borgoluce, <b>Prosecco</b> , Veneto, Italy	13	39
Veuve Cliquot, <b>Champagne</b> , France		125
Dom Perignon, <b>Champagne</b> , France, 2009		250

## BEER

### BEER COCKTAIL

<b>Boston Uncommon Cocktail</b>	<b>12</b>
Caipbeerinha: Cachaca, Lime, Sugar, Slumbrew IPA	

### DRAFT

Slumbrew Rotating	8
Nightshift Rotating	8
Winter Hill Brewing Rotating	8

### BOTTLE/CANS

Bud Light	6.50
Budweiser	6.50
Heineken	7
Amstel Light	7
Corona	7
Corona Light	7
Sam Adams Boston Lager	7
Harpoon IPA	7
Downeast Cider	7
Stella Artois	7
Barrel House Z	7
Clown Shoes IPA	7
Battle Road	7
Castle Island	7
Wormtown	7
Notch	7

## ELITE POURS

	1/2 POUR	FULL POUR
<b>Remy Martin</b> , Louis XIII Cognac, Cognac France	<b>185</b>	<b>260</b>
<b>Don Julio</b> , Real Tequila, Jalisco Mexico		<b>60</b>
<b>Don Julio</b> , 1942 Tequila, Jalisco Mexico		<b>30</b>
<b>Jose Cuervo</b> , Reserva de la Familia Tequila 80 Proof, Jalisco Mexico		<b>32</b>
<b>The Macallan</b> , Highland Single Malt Scotch Whiskey Rare Cask, Highland, Scotland		<b>55</b>
<b>Johnnie Walker Blue Label</b> , Scotland		<b>45</b>
<b>Johnnie Walker. Blue Label</b> , Ghost and Rare Blend Scotch Whiskey 92 Proof, Scotland		<b>75</b>
<b>Middleton</b> , Very Rare Vintage Release, Ireland		<b>40</b>
<b>Redemption</b> , The Ancients 18 Year Old Rye Whiskey, Indiana, United States		<b>80</b>
<b>Mount Gay 1703 Master Select Rum</b> , Barbados		<b>35</b>
<b>Whistle Pig Boss Hog IV</b> , The Black Prince, Vermont, United States		<b>90</b>
<b>Whistle Pig, 10 Year Old Straight Rye</b> , Vermont, United States		<b>30</b>