



BAR MENU

Hand Cut Fries

parmesan aioli / herbs >> 6

Champaign Peach Salad

Grilled peaches / crumbled feta / pistachios / honey /
champaign vin >> 15

Creamy Five Onion Soup

crispy shallots / chive balsamic >> 12

Smoked Whitefish Spread

Cream cheese / red onion / capers / grilled bread >> 14

Lobster Arancini

fried risotto / parmesan / truffle chive aioli >> 18

Spicy Scallop Cakes

panko crumb / cayenne / spicy sauce >> 15

Flatbread of the Day

chef's creation >> priced daily

Bangs Island Mussels*

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

555 Burger*

fresh mozzarella / arugula / heirloom tomato / caramelized onions
/ truffle aioli / fries >> 20



*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

Cold River Vodka / Ramazzotti Amaro / Mr. Black /
Espresso >> 16

Water St. Ol' Fashioned

Wiggley Bridge Bourbon / Maple / Honey >> 15

Blueberry Fields

Ketel 1 Citron / Blueshine / Lavendar / Lemonade >> 13

Let's Be Clear

Rum / Coconut / Strawberry / Mint / Lime >> 14

Honey, Do It

Bar Hill Gin / Midori / Lime / Honeydew / Cucumber >> 14

Summer Heat

Don Julio Blanco / Watermelon / Strawberry / Pico Fruta >> 15

The Black Spot

Rye / Apricot / Blackberry / Lemon >> 13

SPIRITLESS

Maine Root Soda

Root Beer or Ginger Beer >> 4.5

3 Ls Soda

Lavender / Lemon / Lime >> 7

Andross Fruit Punch

Pineapple / Cranberry / Sprite >> 7

Salted Watermelon

Watermelon / Lime / Soda >> 8

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

Baxter Brewing >> 9/7

Allagash White >> 8/6

Lone Pine >> na/6

Side By Each >> 9/7