

1902

STARTERS

CHILLED JUMBO SHRIMP *gf* 20

old bay-poached / tartar sauce / cocktail sauce

TUNA CARPACCIO* *gf* 19

ponzu / wakame / furikake / crisp rice / avocado

SEAFOOD RISOTTO *gf* 24

scallop / shrimp / crab / peas / pepper relish

CHARRED COASTAL OCTOPUS *gf* 18

smoked pepper-citrus glaze / herb cider vinaigrette
maple-roasted pumpkin seeds

MAINE MUSSELS 17

mount desert island mussels / basil / coconut milk / green chilis
lemongrass / crusty bread

MUSHROOM PARFAIT *n* 16

port-cherry preserves / pickled vegetable relish
hazelnut / truffle / toast

BEETS 16

golden beet / sweet red beet / honey-thyme chèvre
rye crumble / dandelion greens

SOUP & SALADS

add to any salad: chicken 9 | shrimp 14 | steak* 22

LOBSTER BISQUE *gf* 17

poached lobster / tarragon oil

1902 CAESAR *gf* 15

baby romaine lettuce / parmesan croutons / confit tomatoes
white anchovy / roasted garlic caesar dressing

BURRATA *n* 16

roasted grapes / pistachio pesto / basil / focaccia / aged balsamic

FARMSTAND SALAD 15

petite lettuces / tomatoes / cucumbers / shaved red onions / radish
sourdough crouton / garden herbs / green goddess

gluten-friendly bread available upon request

gf gluten-friendly *vg* vegan *n* contains nuts/peanuts

*consuming raw or undercooked meats / poultry / seafood / shellfish or eggs
may increase your risk of foodborne illness.

please notify us of any food allergies.

ENTRÉES

PAPPARDELLE ALLA BOLOGNESE 37

pancetta / beef / tomatoes / fresh pappardelle pasta / parmesan

TRIPLE MUSTARD-GLAZED SALMON* *gf* 39

maple / mustard blend / asparagus / celeriac hash

PORK SALTIMBOCCA 39

prosciutto-wrapped tenderloin / sage / potato purée / green peas
roasted mushrooms / madeira jus

CHIVE & TRUFFLE HONEY-GLAZED CHICKEN *gf* 37

pinto bean & petite vegetable ragout / caramelized leek
fennel / lamb's lettuce

BRAISED SHORT RIBS *gf* 40

pommes purée / carrots / wild mushroom / pearl onion / braising jus

MUSHROOM TORTELLONI 36

roasted mushrooms / parmesan cream / truffle

NEW ENGLAND COASTAL STEW *gf* 46

atlantic halibut / dayboat shrimp / mussels / slow-cooked
heirloom tomatoes / sweet peppers & aromatics / coconut-lime rice

NEW ENGLAND SUMMER 44

lobster / maine diver scallops / polenta torta / charred corn
fennel / tarragon / sauce mais / black truffle

FILET OF BEEF TENDERLOIN* *gf* 59

petite filet of beef option 35
potato gratin / red wine demi-glace / rapini

GULF OF MAINE COD *gf* 43

roasted cod / clam & crab chowder / arugula
smoked pepper oil / old bay crisps

SIDES

1902 FRIES *gf* 10

black garlic aioli / sea salt / herbs / scallions

MAINE LOBSTER MAC & CHEESE 26

maine lobster / vermont sharp cheddar

CONFIT BABY CARROTS *gf vg* 10

olive oil / thyme

BROCCOLINI *gf vg* 12

garlic / lemon / evoo

POTATOES AU GRATIN *gf* 16

jasper hill whitney cheese / cream / herbs

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SWEET ENDINGS

STICKY TOFFEE PUDDING *n* 15

bourbon caramel sauce / vanilla ice cream / crispy filo / almond

BLUEBERRY CRÈME BRÛLÉE *gf* 15

chantilly cream / blueberry compote / fresh blueberries

BANANA SPRING ROLL 15

pineapple mint chutney / brown sugar tapioca pearls
homemade coconut ice cream / caramel sauce

SIMPLY CHOCOLATE CAKE 15

chocolate ganache / chocolate sticks / vanilla and chocolate ice cream / cocoa crumble

STRAWBERRY RHUBARB SEMIFREDDO *gf* 15

strawberry sauce / macerated berries / toasted vanilla cake croutons

SUMMER BERRY ICE CREAM SUNDAE *gf* 15

vanilla and strawberry ice cream / berry compote
yuzu chantilly / caramelized white chocolate / toasted marshmallow

SELECTION OF ICE CREAM *gf n* one scoop 6 | two scoops 10

vanilla / chocolate / strawberry / maple walnut

SORBET *gf vg* 15

raspberry

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