

Lunch~Soups~Salads~Starters

Soup of the Day 4, 6

Grilled Caesar 9

Romaine halve brushed with our garlicky Caesar dressing charred and topped with shaved Pecorino Romano and crunchy croutons.

+ Add grilled shrimp for 6

Add Chicken for 4

GF Beet & Chevre Salad 9

Fresh roasted beets on a bed of crisp greens tossed with our lemon dressing and topped with Chevre.

Carrot Fritters 7

Fresh carrots are transformed into fritters, pan-fried in butter, and served with spicy, house-made green harissa.

Don's Calamari 12

Lightly breaded calamari complemented by a tangy Asian-style dipping sauce.

GF Truffle Dusted Fries 7

Crisp, hand-cut fries. Earthy, flavorful truffles. It's a match made in heaven.

GF Mushroom Crespelle 12

House-made crepe filled with sautéed mushrooms, caramelized onions, and aged Gruyere cheese.

Chowder priced daily

GF The Big Salad 14

Crisp lettuces and assorted fresh veggies topped with avocado, chicken salad, bacon, blue cheese and over easy egg, with house lemon dressing.

The Small Salad 5

Small side salad with lettuce and fresh veggies.

The Wedge 9

Classic iceberg wedge with homemade blue cheese dressing, white onion, and crispy bacon crumbles.

Chicken Fried Steak Fries 8

Dippable steak fries served with creamy country gravy. Delicious with a local draft!

GF V Zoodles of Noodles 9

Zucchini noodles in a sesame peanut dressing with bell peppers, carrots, scallions, and pea pods, topped with toasted sesame seeds.

Salt & Pepper, And Sugar Too! Wilton, Maine 207-645-7035

CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. WE USE ALL NATURAL, NON-GMO PEANUT OIL FOR ALL DEEP FRIED FOODS.