

Sparkling & Rose	Glass	Bottle
Mionetto Prosecco <i>Italy</i>		9
Veuve Dubarry Champagne Brut <i>France</i>	9	36
Perrin Family Rose <i>France 2022</i>	9	36
Bailly Lapierre Sparkling Rose <i>France</i>		45
Bailly Lapierre Crémant de Bourgogne Reserve Brut <i>France</i>		45
Gusbourne Brut Reserve Sparkling Wine <i>England</i>		85
Delamonte Champagne <i>France</i>		90
Whites		
Chateau de la Ragolierie Muscadet <i>Loire Valley France 2021</i>	11	44
Gradis' Ciutta Pinot Grigio <i>Collio Italy 2022</i>	11	44
Les Allies Sauvignon Blanc <i>Gascogne France 2022</i>	12	48
Schloss Gobelsburg Gruner Veltliner <i>Austria 2021</i>	13	52
Bichot Horizon Chardonnay <i>Vin de France 2021</i>	12	48
Karthausershof Bruno Dry Riesling <i>Germany 2020</i>		42
Maidenstoen Gruner Veltliner <i>San Luis Obispo California 2021</i>		52
Iapetus Substrata <i>Shelburne Vermont 2020</i>		45
La Silicieuse Sancerre <i>France 2022</i>		52
Easton Sierra Foothills Sauvignon Blanc <i>California 2018</i>		54
Bourgogne Cote Chalonnaise Chardonnay <i>Burgundy France</i>		48
Chateau Vitallis Pouilly-Fuisse <i>Burgundy France 2021</i>		52
Morgan Chardonnay <i>Santa Lucia Highlands California 2021</i>		52
Cuvaison Chardonnay <i>Carneros California 2019</i>		56
Reds		
La Bastide Cotes Du Rhone <i>France 2021</i>	11	44
Airfield Cabernet Sauvignon <i>Yakima Valley Washington 2020</i>	12	48
Bourgogne Cote Chalonnaise Pinot Noir <i>France 2021</i>	12	48
Crios Malbec <i>Mendoza Argentina 2021</i>	14	52
Pegaso 'Zeta' Garnacha <i>Spain 2019</i>		42
Tre Pile Barbera d'Alba <i>Piedmont Italy 2021</i>		42
Mayasara 3 Degrees Pinot Noir <i>Willamette Valley Oregon 2019</i>		56
Cuvaison Pinot Noir <i>Carneros California 2021</i>		56
Drouhin Rose Rock Pinot Noir <i>Eola-Amity Hills Oregon 2022</i>		60
Piancornello Rosso di Montalcino Sangiovese <i>Italy 2018</i>		48
Rocks of Bawn Shafts and Furrow Red Blend <i>Columbia Valley Washington 2020</i>		48
Withers Winery "In Hand" El Dorado G.S.M. <i>Santa Rosa California 2018</i>		65
Trig Point Merlot <i>Alexander Valley California 2020</i>		65
Honig Cabernet Sauvignon <i>Napa Valley California 2019</i>		85
Stag's Leap Artemis Cabernet Sauvignon <i>Napa Valley California 2020</i>		120
Caymus Cabernet Sauvignon <i>Nape Valley California 2020</i>		110

Pauline's

EAT DRINK CELEBRATE

Please Let Your Server Know if You have any Dietary Restrictions or Food Allergies Prior to Placing Order

Starters

Artisan Cheese Plate	rotating selection of Local Cheese, Honey & GF Crackers	13
Escargot	Brandied Walnut Pesto Butter & Puff Pastry	14
Garlic Tomato Toast	Focaccia, Garlic Aioli, Tomato Slices	9
Maine Crab Cake	Orange Pesto Beurre Blanc	15
Thai Marinated Broiled Shrimp	3 Wild Shrimp, Marinated in Soy, Sesame, Rice Vinegar, Sugar, Pineapple Salsa	12
Three Oysters	½ Shell or Rockefeller	12
Tomato Tower	Oven Baked Polenta, Stacked Tomato and Fresh Mozzarella, Basil Oil	13
French Onion Soup	Classic with Chicken & Beef Broth, Crouton & Gruyere Cheese	10
House Soup	Fresh Made Daily, ask server for current selections	8

Salads

Beet Salad	Roast & Marinated Beets, Salad Greens, Chevre Cheese, Citrus Tarragon Dressing, Spiced Walnuts	14
Classic Caesar	Romaine, Croutons, Caesar Dressing, Asiago Cheese, Anchovies on request	12
Greek Salad	Marinated Cucumbers, Tomatoes, Red Onions, Kalamata Olives, Feta Cheese	14
House Salad	Local Greens, Carrots & Beets, Shaved Shallots & Brussels Sprouts, Honey Mustard Vinaigrette	12
Waldorf Salad	Cabbage, Celery, Fennel, Apples, Craisins, Ginger Aioli, Spiced Walnuts, Honey & Blue Cheese	14

Entrees

Eggplant Parmesan	Breaded Eggplant, Fresh Mozzarella, Creamy Goats Cheese, Asiago, Marinara, Spaghetti	23
Chicken Schnitzel	GF Breading, Lemon, Capers, White Wine & Butter, Mashed Potato & Vegetables	26
Pork Schnitzel	Breaded Pork Cutlet, Lemon, Capers, White Wine & Butter, Mashed Potato & Vegetables	26
Maple Brined Salmon	Seared Wild Salmon, Citrus Compound Butter, Rice Pilaf & Vegetables	30
Maine Crab Cakes	Maine Crab, Breaded & Sauteed, Orange Pesto Beurre Blanc, Vegetables	33
Seafood Broil	Seafood Medley, Thai Marinade, Rice Pilaf & Vegetables	24
Shrimp Risotto	4 Wild Shrimp, Sautee with Garlic, Tomatoes, Scallions, Shrimp Stock, Cream Risotto & Asiago	30
Wild Mushroom Gnocchi	Local Grown Wild Mushrooms, Scallions, Shallots, Garlic, Cream, Broth & Brie Cheese	28
Steak Medallions & Salad	Seared Tenderloin Medallions, Local Salad Greens, Marinated Tomato & Shallots Roast Fingerlings, Garlic Aioli & Demi-Glace	30
Pepper Crusted Filet Mignon	Robie Farm Beef, Chive Butter, Mashed Potato & Vegetables	42

Consuming Raw or Undercooked Meats, Poultry, Fish, Shellfish or Eggs
May Increase Risk of Food Borne Illness Especially under Certain Medical Conditions