

LUNA

FOR THE TABLE

Maine Oysters | 23

Cocktail Sauce, Mignonette, Citrus*

Cucumber Salad | 10

Tzatziki, Feta, Radish, Lemon, Red Wine Vinaigrette, Pickled Red Onion*

Whipped House Ricotta | 11/17

Local Milk, Rhubarb, Pistachio, Saba, Lemon

Cheese Board | 25

Three Artisan Maine Cheeses, Fresh Fruit, Sea Salt Crackers, Preserves

Chips and Dip | 10

French Onion Dip and Salted Chips

Pupusa

Masa Dough, Oaxaca Cheese, Cabbage Slaw, Salsa Roja
Bean | 8 or Braised Beef | 9

Chicken Wings | 15

OG Sauce. Cholula, Worcestershire, Tamari*

Arancini | 14

Spring Dug Parsnips, Parmesan

Truffle Fries | 13

Black Truffle, Sea Salt, Garlic Aioli

Crispy Pork | 12

Candied Chilis, Pickled Red Onion, Salsa Roja, Cilantro, Lime Zest*

DESSERTS

Lemon Creme Brulee | 12

Lemon Custard, Compressed Blueberry, Matcha Crumb, French Macaron

The Matilda | 14

Rich Chocolate Cake, Chocolate Ganache, Chocolate Mirror Glaze

Raspberry Cheesecake Cream Puff | 15

Whipped Cheesecake, Sesame, Raspberry Coulis

Banoffee Tart | 12

Smoked Almond Frangipane, Banana, Toffee

Seasonal Granita | 10

DRINKS

Espresso Martini | 16

Double Espresso Vodka, Coffee Liqueur, Espresso

Chocolate Martini | 16

Vanilla Vodka, Chocolate Liqueur, Baileys

Toasted Almond | 14

Amaretto, Allens Coffee Brandy, Almond Milk, Whipped Cream

Midnight Forest Martini | 16

Chocolate Liqueur, Black Cherry Vanilla Vodka, Half + Half, Cherry Juice

Taylor Fladgate Ruby Port | 12

Vila Nova de Gaia, Portugal

Taylor Fladgate LBV Port | 16

Vila Nova de Gaia, Portugal