

vinland

100% local food,
always organic,
always gluten-free

Five plates 79 per person
wine pairings available

"What we need is here."
- Wendell Berry

Plants

Salad*
13

Hakurei Turnip Soup
13

Rosemary Oat Cake
13

Cured Egg with Garlic Scape
13

Seafood

Black Trumpet Lobster
24

Hake with Ramps
22

Green Coriander Mussels
19

Monkfish with Sunchoke and Kale*
24

Meats

Raw Beef with Cranberry*
19

Chicken with Crisp Skin
19

Top Sirloin with Hen of the Woods*
24

Pork Capocollo with Fiddleheads
22

Sweets and Cheese

Strawberry Granita
10

Parsnip Ginger Custard
10

Salted Blueberry Semifreddo*
10

Four Cheeses and Oat Flatbread*
16

Tasting Menu

Available at the bar at 8,
by reservation only

nineteen item tasting menu
155

eight paired wines
80

Where Our Food Comes From

Winslow Farm	Swallowtail Farm	Winter Hill Farm	Black Fox Farm
Goranson Farm	Thirty Acre Farm	East End Microgreens	Broadturn Farm
Vinland Garden	Kate's Butter	Harbor Fish	Olivia's Garden
Forager Rick Tibbetts	Lakin's Gorges	Maine Lobster Direct	A&A Maple
North Spore	Tir na nOg Farm	Rosemont Market	Tide Mill Farm
South Paw Farm	Sonnenthal Farm	Green Spark Farm	Hatchland Farm
Two Farmers Farm	Cap 'n Stem Mushroom Co.	Atlantic Holdfast Seaweed Co.	Sewall's Organic Orchard

Find us as *vinlandmaine*

on Facebook, Twitter,
and Instagram



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gift cards available

inquire for private parties

Executive Chef David Levi | Sous Chef Jason Murphy | Bar Manager Timm Bielec

* Eating raw and lightly cooked meats, poultry, seafood, shellfish, dairy, and eggs may increase your risk of contracting a food-borne illness, especially if you have a medical condition. Also, there is risk in eating wild mushrooms. Eating live foods and mushrooms with medicinal properties can also promote wellness and boost immunity. You will typically not be warned of the dangers of industrial foods, never served here but the norm in most restaurants. You should be.