

vinland

100% local food

Five courses 79 per person
Five paired wines 39

“What we need is here.”
- Wendell Berry

Plants

Lettuce Head Salad
Bradbury Mtn Blue Vinaigrette
13

Arugula and Pickled Beet Salad
Snap Peas, Kohlrabi Chips, Blueberry
13

Cold Garlic Scape Soup
Cream, Herbs
13

Fermented Oat Pizza
Smoked Pork, Shallots, Feta, Herbs
13

Seafood

Bangs Island Mussels
Whey, Verbena, Ginger
19/27

Jonah Crab, Black Trumpet Salt,
Buckwheat Injera, Fried Nori
27/42

Butter Poached Lobster
Radish, Black Trumpet Mushrooms
28/44

Smoked Monkfish
kohlrabi, nameko, seaweed oat crumble
24/38

Meats

Steak “Tartare” with Egg Yolk,
Black Trumpet, Horseradish*
19/29

Chicken with Crispy Skin,
Bone Broth, Pâté, Cucumber*
19/29

Brined Lamb
Scapes, Abenaki Flint Polenta
22/34

NY Strip Steak
Broccoli, Kraut, Maitake*
24/38

Sweets and Cheese

Strawberry Sorbet
with Fresh Herbs
9

Parsnip Ginger Custard*
9

Blueberry Semifreddo
Squash Seed Granola*
10

Four Cheeses and Oat Flatbread*
Housemade Ricotta
Lakin’s Gorges “Opus 42”
Winter Hill Bradbury Mtn. Blue
Sonnenthal Buggy Whip Cheddar
16

Chef’s Feast

Available at the bar at select times,
by reservation only

nineteen item tasting menu
155

nine paired wines
80

Where Our Food Comes From

Winslow Farm	Swallowtail Farm	Winter Hill Farm	Farmer’s Gate
Goranson Farm	Thirty Acre Farm	East End Microgreens	Broadturn Farm
Bumbleroot Farm	Kate’s Butter	Harbor Fish	Olivia’s Garden
Forager Rick Tibbetts	Lakin’s Gorges	Maine Lobster Direct	A&A Maple
North Spore	Browne Trading Co.	Black Fox Farm	Tide Mill Farm
South Paw Farm	Sonnenthal Farm	Little Alaska Farm	Misty Brook Farm
Two Farmers Farm	North Star Farm	Atlantic Holdfast Seaweed Co.	Sewall’s Organic Orchard

Find us as *vinlandmaine*
on Facebook, Twitter,
and Instagram



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gift cards available

Executive Chef David Levi | 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 promote wellness. You will typically not be warned of the dangers of industrial foods, never served here but the norm in most restaurants. You should be.