

An illustration of northeastern ingredients with respect to the gardeners, farmers, fishermen & foragers who bring them to our tables.

## Soup

## Autumn Squash Soup 12

Toasted Pepitas, Crème Fraiche

## - Local Farm & Field

#### Rooster Salad 15

Baby Field Greens, Haricots Verts, Radishes, Crispy Quinoa, Maple Cider Vinaigrette

#### Beet Salad 16

Frisee, Asian Pears, Mint, Horseradish Root Labneh, Savory Granola, White Balsamic Vinaigrette

#### Salad Enhancements

Robie Farm NY Strip Steak 24 Faroe Island Salmon 18 Grilled Chicken Breast 15

# - Small Plates -

## Brussels Sprouts 16

Maple Gochujang, Pickled Apples, Peanut Crumble

## Clams & Spaghetti 22

Little Neck Clams, Fennel, Local Chorizo, Soft Herbs, Chili Breadcrumbs

## Chicken Liver Mousse 20

Pickled Peaches, Red Onion Herb Salad, House-Made Focaccia Bread

#### Mushroom Toast 18

Forest Mushrooms, Ricotta, Twenty-Five Minute Egg, Red Hen Bakery Sourdough, Grana Padano

## Vermont Artisan Cheese Tasting 24

Selection of Four Local Cheeses & Embellishments

#### House Made Parker House Rolls 10

Kedron Valley Stables Maple Whipped Butter, Sea Salt

# Large Plates

## Local Hog Chop 46

Pickled Beets, Young Carrots, Nitty Gritty Polenta, Pork Jus

#### Ribeye 68

Sweet Potato Hash, Parsnips, Brussels Sprouts, Hunter's Sauce, Burnt Onion Dust

## Local Pasture Raised Chicken 36

Vermont Bean Crafters Tepary Beans, Harissa Eggplant, Cabbage, Preserved Lemon Jus

#### Butcher's Cut MP

Locally Sourced, Chef's Selection of Accompaniments

#### Black Sea Bass 40

Celeriac, Flat Beans, Chicory, Pepper Bacon, Bordelaise

#### Beef Cheek Mafalda 36

Local Cured Pork Jowl, Sofrito, Kale, Stracciatella, Gremolata

## Spiced Panisse 30

Sugar Pumpkins, Carrots, Cauliflower, Carrot Top Verde,
Pickled Raisins

#### Monkfish 38

Prosciutto Cotto, Braised Leeks, Delicata Squash, Turmeric Basmati Rice, Sauce Americaine

# Executive Chef Matthew McClure, Chef de Cuisine Paul LeClair & Culinary Team