



Salads, Soup & Bread

Grilled Endive

Shaved Celery, Apples, Radicchio, Candied Walnuts
Scallion, Maple Tahini Dressing (GF,DF,V,Ⓟ) 16

Field Greens

Roasted Mushrooms, Delicata Squash, Pickled Shallots
Goat Cheese, Toasted Pine Nuts, Rosemary Roasted Garlic Citrus Vinaigrette (GF, V) 16

Local Seasonal Soup 13

Bread Upon Request

With House Infused Herb Oil

Starters

Grilled Brined Pork Belly 18

Mirepoix, Maine White Beans, Apple Chive Slaw, Braising Reduction (GF)

Braised Octopus 20

Fingerling Potato Puttanesca, Canadian Sea Scallop, Fennel Parsley Salad (GF)

Grilled Lamb Chops 22

Dijon Pistachio Crust, Calabrian Pesto, Pomegranate Molasses, Charred Red Onion (GF,DF)

Herb Potato Gnocchi 20

Wild Mushrooms Duck Crackling, Sherry Reduction, Pecorino Cheese, Pea Tendrils

Local Vermont Cheese Plate 18

Cranberry Mustard Seed Mostarda, Crackers (V)

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Grill

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| Local 9 oz Filet Mignon | 44 |
| Petit NY Strip | 38 |
| Heritage Berkshire Pork Chop | 38 |
| Jurgielewicz Farm Duck Breast | 36 |

Seafood

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| Sea Scallops | 36 |
| Arctic Char | 34 |
| Catch of The Day | 30 |

* Served with Vegetable & Starch *

Your Choice of Sauce

Cider Shallot Demi (GF,DF) | Foie Gras Port Sauce (GF,DF)
Green Peppercorn Brandy Cream Sauce (GF) | Green Sauce (GF,DF,V,Ⓟ)
Smoked Sweet Paprika Citrus Salsa (GF,DF,V,Ⓟ)

Vegetarian

Braised Leek Alfredo 32
Caramelized Root Vegetable Hash, Herb Oil, Parmesan Tuile (GF)

Desserts

Gingerbread Sticky Toffee Pudding 12
Candied Orange Peels, Toasted Almonds, Rum Crème Fraîche (V)
White Chocolate Mousse 12
Dark Chocolate Honeycomb, Raspberry Coulis (V)

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