



Salads, Soup & Bread

Grilled Endive

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

Field Greens

Cherry Tomato, Olives, Pickled Shallots, Marinated Feta
Toasted Pine Nuts, House Preserved Lemon Vinaigrette (GF, V) 16

Local Seasonal Soup 13

Bread Upon Request

With House Infused Herb Oil

Starters

Grilled Brined Pork Belly 18

Soba Noodle Salad, Soy Ginger Vinaigrette, Maple Gochujang

Braised Octopus (GF) 20

Fingerling Potato Puttanesca, Canadian Sea Scallop, Fennel Parsley Salad

Duck Confit Vol-au-Vent (DF) 22

Roasted Wild Mushrooms, Early Spring Vegetables

Herb Potato Gnocchi 20

Wild Mushrooms, Truffle Butter, Sherry Reduction, Pecorino Cheese, Pea Tendrils

Local Vermont Cheese Plate 18

Cranberry Mustard Seed Mostarda, Crackers

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

Grill

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

Seafood

Sea Scallops	36
Salmon	34
Catch of the Day	30

** Served with Vegetable & Starch **

Your Choice of Sauce

Cider Shallot Demi (GF, DF) | Calabrian Pepper Pesto (GF, V)
Green Peppercorn Brandy Cream Sauce (GF) | Piri Piri Sauce (GF, DF, V, (V))
Smoked Sweet Paprika Citrus Salsa (GF, DF, V, (V))

Vegetarian

Roasted Cauliflower Steak (GF, V) 32
Vegetarian Cassoulet, Fennel Salad, Parmesan Tuille, Aged Balsamic

Desserts

Chocolate Olive Oil Cake (V) 12
Almond Brittle, Earl Grey Chantilly Cream
Lemon Curd Profiterole (V) 12
Maple Blueberry Compote, Mascarpone Cream, Honeycomb

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