



Welcome to 2021 Dining at Oak & Grain!

5 pm - 8 pm, Wed – Sun

*A la Carte * 5-Course Tasting menu * Chef's Whim * Sunday Brunch*

We no longer offer Takeout service.

Please consider calling our sister property, [The New London Inn](#) for takeout

We continue to source as many ingredients locally as possible and take great pride in the fact that when you dine with us, you are helping us support local farmers. Thank you for your support of our community.

A la Carte Menu

Soup

- Soup of the Day (please call for more information) \$13

Salad

- Mesclun Greens, Watermelon Radish, Fingerling Potatoes, Haricots Verts, Niçoise Olives, Cherry Tomatoes, Cucumbers, Sauce Verte, Quail Egg, Citrus Verjus Vinaigrette (GF,DF, V) \$16
- Crispy Pancetta, Spring Peas, Shaved Beets, Vinegar Onions, Toasted Hazelnuts, Local Greens, Toasted Quinoa, Pecorino Cheese, Dijon Sunflower Chive Blossom Vinaigrette (GF) \$16

Appetizers

- Chilled Shrimp, Spicy Remoulade, Savory Crêpe, Kohlrabi Carrot Salad (DF) \$20
- Mongolian Lamb Bao Buns, Cabbage Spring Onion Ginger Slaw, Sriracha Lime Aioli \$20
- Beer Pickled Shallots, Seared Scallop, Butter Leek Top Puree, Onion Dashi, Pork Belly (GF) \$20
- Crab Salad, Dill Remoulade, Faroe Island Salmon Gravlax, Grilled Focaccia, Pickled Cucumber, Pea Tendrils, Capers, Horseradish Oil, Lemon Crème Fraîche \$22
- Local Vermont Cheese Plate, Fruit Mostarda, Crackers (V) \$18
- Bread, Maître D Butter (for 2 - \$3; for 4 - \$6; for 6 - \$8)

Grill

- Local 9 Ounce Filet - \$44
- Hanger Steak - \$38
- Maple Leaf Farm Duck Breast \$36
- Petite NY Sirloin - \$38
- Heritage Kurobuta Pork Chop - \$38

- SeaScallops - \$36
- Faroe Island Salmon - \$34
- Catch of The Day - \$30

Vegetarian

- Rhubarb, Leek Curry Lentils, Carolina Rice, Cilantro Greek Yogurt, Smoked Paprika Oil, Chickpea Crumble (GF,V) \$32

Choice of Sauce

- Szechuan Peppercorn Red Wine Jus (GF,DF) Hoisin Red Wine Sauce (DF,V,Ⓟ)
- Foie Gras Bordelaise (GF,DF)
- Zippy Sauce (GF,DF,V,Ⓟ)
- Herb Citrus Beurre Blanc (GF,V)
- Saffron Romesco (GF,DF,V,Ⓟ)

Dessert

- Chocolate Pound Cake, White Chocolate Ganache, Raspberry Coulis, Vanilla Crème Fraîche Chantilly, Toasted Almonds (V) \$12
- Farmers Cheesecake, Ricotta, Buckwheat Ginger Graham Crumble Strawberry Rhubarb Compote (V) \$12

Please express any dietary needs so Chef may customize to your needs.

Key: GF = gluten free, DF = dairy free, V = vegetarian, Ⓟ = vegan

** Consuming raw or **under-cooked meats, poultry, seafood, shellfish, or eggs** may increase your risk of food-borne illness*