



## TASTING MENU

70

### OCTOPUS (GF)

carpaccio, olive oil, caper, shallot, sweet pepper aioli, chive

### ROMAINE LETTUCE

anchovy, bacon vinaigrette, peas, herbs, english muffin crouton

### INTERMEZZO

*choice of*

#### DUCK (GF)

maple, fennel, cornmeal, sage, kumquat, jus

*or*

#### SALMON

cannellini beans, preserved lemon, velouté, pea shoots

#### CRÈME BRÛLÉE (V)

biscotti, fresh berries

### IN SUPPORT OF

Sweet Beet Farms  
Archway Farms  
Five Sigma Farms  
Cavendish Game Birds  
Spring Ledge Farms  
Bell & Goose Cheese Co  
Robie Farm  
Vernon Family Farm  
Dunk's Mushrooms  
Brookford Farms  
Hackmatack Farms  
Three River Farms  
Heron Pond Farm

## STARTERS

### CHEESE 18 (V)

lillé, shepsog, vermont blue, raw-milk cheddar, preserves, toast

### OCTOPUS 14 (GF)

carpaccio, olive oil, caper, shallot, sweet pepper aioli, chive

### POTATO 11 (V, GF)

all blue and gold potatoes, parsnip, parsley dressing

### PORK BELLY 16 (GF)

apple butter, cabbage, pickled red onion, arugula

### SPINACH SOUP 14 (V, GF)

farro, marcona almond, yogurt

### ROMAINE LETTUCE 15

anchovy, bacon vinaigrette, peas, herbs, english muffin crouton

### GREENS 15 (V, GF)

mixed lettuces, radish, herbs, shallot, vermont blue, walnut

## MAINS

### SHRIMP 28 (GF)

arborio rice, bell pepper, asparagus, pecorino

### BEEF LOAF 26 (V)

sweet pepper glaze, roasted carrots, potato purée

### DUCK 32 (GF)

maple, fennel, cornmeal, sage, kumquat, jus

### SALMON 34

cannellini beans, preserved lemon, velouté, pea shoots

### LAMB 36 (GF)

shoulder, potato purée, peas, jus, salsa verde

### BEEF 40 (GF)

tenderloin, fingerling potato, spinach, mushroom demi

*Consumption of under-cooked eggs, fish or meat may increase your risk of food-borne illness. If you have any concerns regarding food allergies, please alert your server prior to ordering.*