

FIRST COURSE

SOUP DU JOUR... 8

FARMER'S COOPERATIVE GREENS... 9

sea salt, balsamic vinegar, extra virgin olive oil

VERMONT CHICKEN LIVER TERRINE... 14

frisée and pink lady apple slaw, porto jelly, glazed stone fruit

PAN ROASTED SEA SCALLOP*... 13

jumbo scallops, meyer lemon butter sauce, pea shoot, parmesan tuile

CHOPPED ROMAINE HEARTS... 11

black garlic caesar dressing, quail egg drop

MAIN COURSE

CRISPY SKIN DUCK BREAST "SALTIMBOCCA STYLE"*... 26

grape tomato and garlic jam, black berry port reduction, parsnip mash

VERMONT BRICK CHICKEN... 26

rainbow carrot, thyme pan jus, rosemary fingerling potato, braised egg easter radishes

PAN ROASTED SEA BASS... 30

pan roasted sea bass, wild mushrooms risotto cake, carrot green salad, stone fruit sauce

GRILL ROASTED VERMONT RIB EYE*... 34

roasted mushroom pan sauce, charred broccoli rabe, cloth bound cheddar mash

PAPPADELLE PRIMAVERA ... 19

shitake mushrooms, purple potato, grape tomato, arugula pesto

SIDES

CAULIFLOWER SUCCOTASH... 7

local corn, grape tomato, toasted almond

BRAISED FARMER BEANS ... 7

rabbit sausage, butternut squash, roasted garlic, baby spinach

ROASTED WILD MUSHROOMS... 8

fresh herbs, grana padano, spanish olive oil

MASHED FINGERLING POTATOES... 7

cabot creamery butter, fresh lemon

* These items are cooked to order or contain undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a food Borne illness.

** As nuts are used in our kitchen, dishes may contain nut traces. Please inform your server of any food allergies you have.

18% SERVICE CHARGE FOR PARTIES OF 6 OR MORE



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