
SNACKS

cheese

sweet rowen farmstead storm, cobb hill ascutney mountain, blue ledge farm middlebury blue, cultured butter, pickled veggies, cranberry apple chutney, toasted sweet nuts, red hen baguette \$14

charcuterie

trout mousse, new england charcuterie genoa salami, vermont salumi prosciutto cotto, pickled veggies, cultured butter, house mustard, plum ginger jam, red hen baguette \$16

olives & veggies

olives, pickled veggies, crackers \$8

deviled eggs

lobster creamed yolk, capers, parsley \$4 / 2

RAW BAR

ceviche

minced squid, flaked cod, lime, cilantro, sweet onion, shishito and serrano peppers, sweet potato purée \$9

oysters

currant mignonette \$5 / 2

torched tuna

allium ginger jam, wasabi gelle, grapefruit pearls \$12

SOUP

allium

onions, shallots, scallions & marrow broth, red hen crouton, cobb hill farms ascutney mountain gruyere, chive garnish \$8

daily soup

\$7

SALAD

add grilled chicken \$4

add seared yellowfin tuna \$6

arugula

arugula, pumpkin seeds, shaved red onion, toybox tomatoes, aged balsamic, rare evoo \$9

caesar

romaine, toybox tomatoes, sourdough croutons, shaved mount mansfield creamery "sunrise", caesar dressing \$11

wedge

baby wedge, bacon, fried shallots, toasted pistachio, blue ledge farm middlebury blue \$12



SMALL PLATES

burger

ground short rib, brisket and chuck burger, blue ledge blue cheese, pork belly allium jam, iceberg, red wine marrow sauce, hand cut fries \$16

pulled bbq jackfruit

slow roasted jackfruit, sweet onion q, pickled veggies on a toasted bun, hand cut fries \$13

chicken and pork croquettes

creamy chicken and pork croquettes, charred sweet and hot peppers, buttermilk bleu cheese dipping sauce \$11

wild mushroom onion provencal

stuffed onion with wild mushrooms, 24 month parmesan, apples, leeks, allium cream sauce \$8

scallop and pork belly

seared scallop, crisp pork belly, parsnip purée, charred peach gastrique \$14

lamb shoulder sliders

braised lamb shoulder, pickled jalapeño, cucumber mayo, handcut fries \$14

mussels frites

white wine, butter, pernod, crème fraîche, herbs de provence, hand cut fries, tarragon mayo \$14

steak frites

coulotte of beef, red wine marrow sauce, hand cut fries, house powder \$19

calamari

chilis, herb mayo \$12

stuffed quail

sausage and wild mushroom stuffed quail, chicken jus, peppered eggplant steaks \$17

ENTRÉES

grilled ricotta polenta cake

tomato compote, wild mushrooms and leeks, blue ledge blue cheese crumble, wilted spinach \$19

boudin blanc sausage

fine ground pork and chicken, house mustard, pickled veggies, hand cut fries \$17

hanger steak

american wagyu hanger, roasted cippolini onions and wild mushrooms, parmesan fingerlings, wilted spinach, red wine marrow sauce \$28

rib cut pork chop

rib cut pork chop, shaved fennel, roasted sweet squash, charred peach gastrique \$24

ravioli

butternut squash, alliums, wild mushrooms, white wine & cultured butter sauce \$24

saffron scallop risotto

scallops, saffron risotto, scallion gremolata \$25

fried chicken

spicy battered confit chicken leg, creamy maple polenta, crispy brussel sprouts, herb cream gravy \$18

duck breast

carrot ginger purée, toasted farro, lambic glaze \$29