

# DINNER

## SHARE

<b>OYSTERS</b> – daily selection, mignognette, lemon	\$15 / 6	<b>CHEESE</b> – lazy lady farm brie, cobb hill ascutney mountain, blue ledge farm middlebury blue with accompaniments	19
<b>DEVILED EGGS</b> – lobster creamed yolk, fried capers, hot pepper aioli	\$4 / 2	<b>CHARCUTERIE</b> – new england charcuterie genoa salami, vermont salumi prosciutto cotto, trout mousse with accompaniments	19

## LEAF & LADLE

<b>DAILY LADLE</b>	7	<b>WINTER SALAD</b> – kale, shaved brussel sprouts, pomegranate seeds, aged parmesan, lemon dijon dressing	9
<b>ALLIUM SOUP</b> – melted onions, shallots, scallions, marrow broth, red hen crouton, cobb hill farms ascutney mountain gratyere	8	<b>CAESAR</b> – romaine, sourdough croutons, shaved mount mansfield creamery "sunrise", caesar dressing	11
<b>WEDGE</b> – baby wedge, bacon, fried shallots, toasted pistachio, blue ledge farm middlebury blue	12	– add grilled chicken \$5 grilled shrimp \$7 grilled rib eye (5oz) \$8	

## CLASSIC

<b>HOUSE BURGER</b> – ground short rib, brisket and chuck burger, blue ledge farm middlebury blue, pork belly bacon jam, iceberg, red wine marrow sauce on a toasted bun with hand cut fries	16	<b>CLASSIC BURGER</b> – ground short rib, brisket and chuck burger, american cheese, pickle sauce, iceberg, red onion on a toasted bun with hand cut fries	13
<b>STEAK FRITES</b> – 10 oz rib eye, red wine marrow sauce, hand cut fries, powder	22	<b>PULLED BBQ JACKFRUIT</b> – slow roasted jackfruit, sweet onion q, pickled veggies on a toasted bun with hand cut fries	13
<b>CRISPY CHICKEN SANDWICH</b> – triple battered chicken breast, sweet paprika aioli, house pickles, iceberg, toasted bun with hand cut fries	12	<b>FISH &amp; CHIPS</b> – switchback battered cod, hand cut fries, house tartar sauce, lemon	17

## SMALL PLATE

<b>CALAMARI</b> – buttermilk battered squid, assorted peppers, herb mayo	12	<b>MUSSELS FRITES</b> – white wine, butter, pernod, crème fraîche, herbs de provence, hand cut fries, tarragon mayo	14
<b>CHICKEN AND PORK CROQUETTES</b> – bechamel, charred sweet & hot peppers, buttermilk blue cheese dipping sauce	11	<b>PORK AND BEANS</b> – seared pork belly, cider baked beans, crème fraîche, serrano maple syrup, pickled onions	15
<b>WILD MUSHROOM ONION PROVENCAL</b> – stuffed onion with wild mushrooms, 24 month parmesan, apples, leeks, allium cream sauce	8	<b>TRAPP RAVIOLI</b> – hand rolled ravioli, von trapp oma, sweet potato puree, candied walnuts, apples, olive oil	14

## MAIN

<b>HANGER STEAK</b> – american wagyu hanger, roasted cippolini onions & wild mushrooms, parmesan fingerlings, wilted spinach, red wine marrow sauce	28	<b>FRIED CHICKEN</b> – spicy battered confit chicken leg, creamy maple polenta, crispy brussel sprouts, herb cream gravy	18
<b>GRILLED RICOTTA POLENTA CAKE</b> – tomato compote, wild mushrooms and leeks, blue ledge blue cheese crumble, wilted spinach	19	<b>BEER BRINED PORK CHOP</b> – seared rib cut pork chop, apple cornbread, red pepper coulis, roasted cippolini onions, grilled shishito peppers	24
<b>SCALLOP RISOTTO</b> – house cured bacon, creamy risotto, charred scallion	25	<b>PORK &amp; BROWN BUTTER TAGLIATELLE</b> – ground pork shoulder & pork belly, sage brown butter, fennel, jus, mire poix	23

## SIDE

– parmesan fingerlings & scorched horseradish aioli	6	– cornbread & apple butter	4	– hand cut fries	5
– cider baked beans & crème fraîche	7	– brussels & house bacon	7		

consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

