

Small Plates To Share

Pea Green Salad - 8 ¾

Arugula | Pickled Radish | Sunflower Kernels | Strawberry Vinaigrette

Bulgarian Feta -12 ½

Fava Bean Hummus | Charred Asparagus | Pistachios | Preserved Lemon

Pesto Roasted Asparagus - 12 ½

Cured Egg Yolk | Pickled Shallot | Pancetta Bread Crumbs

Steelhead Trout - 12¾

Beet Cured | Dill Cucumber Salad | Caraway Mustard

Marinated Sardine -13½

Crostini | Onion Jam | Currants | Pine Nuts | Herbs | Vin Cotto

Cavatelli Pasta - 13 ¾

Mortadella | Peas | Lemon Zest | Mint | Pecorino Cheese

Potato Gnocchi - 13½

Blue Cheese | Crispy Sweet Potato | Fresh Scallion

Rotolo Pasta - 12¾

Artichoke Bechamela | Broiled Fontina Cheese | Egg Yolk | Gremolata

Skate Cheek - 13½

Chickpea Battered | Lemon Aioli | Shaved Radish Salad | Fried Capers

Grilled Octopus - 14½

Marinated Cannellini Beans | Roasted Tomato | Arugula Puree

Swedish Potato Sausage - 13 ¾

Grilled Rye | Crème Fraiche | Chives | Pickled Mustard & Shallot

Smoked Pork Jowl - 13 ¾

Bloody Mary Jam | Watercress | Chicharon

Chef's Tasting

Enjoy 5 or 7 courses design for you by our Chef.

Tasting can also be accompanied with wine pairings,
selected by our in house wine expert.

5 course 70 /pp 7 course 90 /pp add wine pairings 110/pp or 140/pp

Large Plates

Whole Roasted Sea Bass - 36

Spring Garlic Butter | Roasted Pepper | Olives | Arugula

Grilled Steak - 32 ½

Marrow Bread Pudding | Charred Spring Onion | Romesco | Almonds

Braised Lamb Shank—28 ¼

Spring Vegetable Ragu | Basil Pesto | Pickled Red Onion

Creamy Polenta—24 ½

Roasted Asparagus | Goat Cheese | Preserved Lemon | Crispy Speck

Whole Chicken Confit— 32 ¼

Cured in Moroccan Spices | Rhubarb Moustarda | Grilled Mustard Greens | Strawberries

Quick Bites

Assorted Bread Basket -6 ¾

Whipped Cultured Butter | Evoo

Cerignola Olives - 5 ¾

Calabrian Chili | Oregano |Garlic

Fresh Local Radishes - 6 ¼

Snap Peas | Cultured Butter | Fleur De Sol

Jar of Assorted House Pickled Vegetables - 4 ½

Crispy Pork Rinds - 6 ¾

Ras EL Hanout Seasoning |Orange Zest |Parsley

Raw Oysters (when Available)

Blood Mary Sauce |Horseradish | Lemon 1/2 doz -15

Charcuterie

Served with Daily Accompaniments

Each - 9 | All - 32

Speck

Smoked | Air Dried | Ham | Juniper
Recla | Trentino, Italy

Bresaola

Dry Cured Beef | Tender | Spiced | Lean
Bernina, Italy, Uruguay

Soppressata

Sweet | Friuli Style | Uncured
Daniele | Pascoag, Rhode Island

Coppa

Sweet | Cured Pork Shoulder | Tangy
Long Island City, New York

Artisan Cheese

Served With Daily Accompaniments

8 Each | 30 All

Jasper Hill Moses Sleeper

Bloomy | Soft | Brie Style | Cows Milk
Greensboro, VT

Blue Ledge Middlebury Blue

Mild | Sweet | Earthy | Creamy | Raw Cows Milk
Leicester, VT

Consider Bardwell Manchester

Earthy | Semi - Firm | Bright | Aged Raw Goat
Milk
West Pawlet, VT

Landaff

Semi- Firm | Tangy | Salty | Raw Cows Milk
Landaff, NH

Before placing your order, please inform your server if a person in your party has a food allergy
*Consuming raw, undercooked meats, poultry, seafood, shellfish, or egg may increase
your risk for food - borne illness

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