
Small Plates To Share

Beet & Apple Salad - 11½

Roasted Beets | Shaved Apple | Currants | Baby Kale | Cider Vinaigrette

Roasted Heirloom Squashes - 13¾

Blue Cheese | Gala Apple Butter | Spiced Pepita Brittle

Charred Root Vegetables - 12¾

Creamy Goat Cheese | Brown Butter Sherry Vinaigrette | Winter Savory

Baked Feta Spread - 12½

Hungarian Peppers | Stewed Tomato | Grilled Bread

Marinated Sardine - 13½

Crostini | Onion Jam | Currants | Pine Nuts | Herbs | Vincotto

Rotolo Pasta - 13¾

Pumpkin Bechamel | Maple Sage Sausage | Spiced Pepitas

Potato Gnocchi - 13½

Blue Cheese | Crispy Sweet Potato | Fresh Scallion

Oil Cured Albacore Tuna - 14½

Piquillo Pepper | Artichoke Tapenade | Herb Salad

Smoked Pork Jowl - 14½

Shaved Apple & Celery root Slaw | Cranberry BBQ Sauce

Albanian Baked Lamb - 14¾

Arborio Rice | Yogurt Sauce | Oregano

Smoked Sausage - 13¾

Boston Baked Beans | Crispy Pork Rinds | Pickled Mustard Seed

Quick Bites

Assorted Bread Basket - 6¾

Whipped Cultured Butter | Evoo

Cerignola Olives - 5¾

Calabrian Chili | Oregano | Garlic

Fried Brussels Sprouts - 7¾

Brown Sugar Mustard | Pickled Shallots

Jar of Assorted House Pickled Vegetables - 4½

Crispy Pork Rinds - 6¾

Ras EL Hanout Seasoning | Orange Zest | Parsley

Raw Oysters (when Available)

Blood Mary Sauce | Horseradish | Lemon 1/2

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 | Garlic | Red Wine Creminelli | Salt Lake City, UT

Coppa

Hot | Cured Pork Shoulder | Tangy Alps | 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

Chef's Tastings

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

Tastings can also be accompanied with wine pairings,

selected by our in house Sommelier.

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

Large Plates

Whole Roasted Sea Bass - 36

Grilled Lemon | Oregano | Artichoke Tapenade | Arugula

Grilled Tritip Steak - 33½

Roasted Mushrooms | Blue Cheese Butter | Crispy Onions | Port Reduction

1/2 Roasted Chicken—27½

Moroccan Spiced | Couscous Salad | Yogurt Sauce | Date Chutney

Creamy Polenta—25½

Braised Greens | Grilled Raddicio | Blue Cheese | Walnuts | Vincotto

Thick Cut Pork Chop— 29½

Stewed Heirloom Squashes | Cider Gastrique | Fried Sage

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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