
Crepes

Mushroom Crepe - 8 ¾

Goat Cheese | Fresh Herbs

Nutella Crepe - 9

Banana | Crushed Hazelnuts

Braised Beef Crepe 9¾

Caramelized Onion | Swiss | Scallion

Strawberry Crepe - 8 ¾

Orange Mascarpone | Toasted Almonds

Salad/Soup

Beet & Apple Salad - 11½

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

Mixed Green Salad 8 ¾

Shaved Vegetables | Red Wine Vinaigrette

Add Chicken Kabob - 7 Add Steak - 9

Quinoa Falafel 12 ½

Artichoke Tapenade | Roasted Tomatoes | Bulgarian Feta | Arugula

Beef Stew 9 ¾

Beef Chuck | Roots Vegetables | Potato Dumplings | Herbs

Soup Du Jour - 7 ½

Sandwiches

Roast Beef Sandwich 13 ½

Rare Roast Beef | Fried Onions | Charred Mustard Greens | Blue Cheese Aioli

Fried Chicken Sandwich 13 ½

Buttermilk Brined | House Hot Sauce | Blue cheese Aioli | Greens | Roll

Pastrami Sandwich 12 ¾

House Pastrami | Swiss | Brown Sugar Mustard | Spicy Pickles | Rye

Meatball & Sausage Sandwich 12 ¾

Family Recipe Meatballs | Italian Sausage | Provolone | Ciabatta

Italian Sandwich 12 ¾

Italian Cold Cuts | Provolone | Hot Pepper Relish | Lettuce | Ciabatta

House Grind Burger 14 ¾

Fontina Cheese | Tomato Jam | Arugula | Country Roll | Russet Fries

Dishes

Albanian Baked Lamb - 14 ¾

Arborio Rice | Yogurt Sauce | Oregano | Dressed Greens

Smoked Sausage - 13 ¾

Boston Baked Beans | Crispy Pork Rinds | Pickled Mustard Seed

Grilled Tiritip Steak - 19 ½

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

Creamy Polenta 16 ½

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

Roasted Norwegian Salmon 17

Moroccan Spice Rub | Couscous Salad | Date Chutney | Pickled Red Onion

Quick Bites

Assorted Bread Basket - 6 ¾

Whipped Cultured Butter | Evoo

Cerignola Olives - 5 ¾

Calabrian Chili | Oregano | Garlic

Fried Brussels Sprouts - 7 ¼

Brown Sugar Mustard | Pickled Shallots

Jar of Assorted House Pickled Vegetables - 4 ½

Crispy Pork Rinds - 6 ¾

Ras EL Hanout Seasoning | Orange Zest | Parsley

Side of Russet Fries - 4 ½

House made Ketchup

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

LOCK 50

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