

## Small Plates To Share

### Poached Pear Salad 12½

Arugula | Currants | Pecans | Foie gras Vinaigrette

### Charred Root Vegetables 12¾

Creamy Goat Cheese | Brown Butter Sherry Vinaigrette | Winter Savory

### Creamy Butternut Squash Dip 12½

Smoked Gouda | Grilled Onion | Arugula | Pickled Shallot | Puff Pastry

### Baked Feta Spread 12½

Hungarian Peppers | Stewed Tomato | Grilled Bread

### Marinated Sardine 13½

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

### Olive Oil Poached Albacore Tuna 13¾

Piquillo Peppers | Artichoke Tapenade | Herb Salad

### Fried Polenta 12¾

Nduja | Stewed Lentils | Roasted Peppers | Olives

### Freeform Lasagna 14½

Roasted Mushrooms | Truffle Mascarpone | Pecorino Romano | Sage

### Potato Gnocchi 13½

Blue Cheese | Crispy Sweet Potato | Fresh Scallion

### Squid Ink Pasta 13¾

Mussels | Calabrian Chilies | Braised Leeks | Bread Crumbs

### Albanian Baked Lamb 14½

Arborio Rice | Yogurt Sauce | Oregano

### Smoked Sausage 13¾

Boston Baked Beans | Crispy Pork Rinds | Pickled Mustard Seed

## 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

Stewed Lentils | Crispy Root Vegetables | Arugula Pesto

### Grilled Petite Tender Steak 34¾

Sweet Potatoes | Blue Cheese Butter | Cherry Demiglace | Tuscan Kale

### 1/2 Roasted Chicken 27½

Moroccan Spiced | Couscous Salad | Yogurt Sauce | Date Chutney

### Lobster Risotto 32½

Grilled Tail | Chopped Lobster | Gremolata | Sherry Butter

### Thick Cut Pork Chop 29 1/2

Stewed Winter Squash | Cider Gastrique | Fried Sage

## 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

## 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 | 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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