



Boards

Served with Daily Accompaniments

Charcuterie

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 Cheeses

Each - 9 | All - 32

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

Raw & Chilled

6 Oysters (daily selection) 15

Bloody Mary Mignonette | Horseradish

Shell-On Shrimp 15

Poached | House Hot Sauce | Horseradish Buttermilk

Spanish Octopus 15

Salsa Verde | Aleppo Pepper

Cured Ocean Trout 13

Cucumber Salad | Fresh Dill

Beef Carpaccio 14

Black Truffle Emulsion | Fried Shallot Gremolata

Strawberry Salad 10

Frisée | Pistachio | arugula | Goat Cheese Vinaigrette

Local Greens 8

Aged Red Wine Vinaigrette | Crispy Garlic Chips

Chef's Tastings

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

Tastings can also be accompanied with wine pairings.

5 course tasting 70 /pp

7 course tasting 90 /pp

5 course w/pairings 110/pp

7 course w/pairings 140/pp

Quick Bites

Russet Fries 6

Homemade ketchup

Flat Bread 18

Homemade | Chef's selection

Cerignola Olives 6

Calabrian Chili | Garlic Oregano

Lock50 Grind Burger 15

Fontina Cheese | Tomato Jam | Arugula | | Russet Fries

Pickled Vegetables Jar 4

Assorted Seasonal Vegetables

Sautéed Sugar Snap Peas 7

Pickled Radish | | Crème Fraîche

Small Plates

Assorted Bread Basket 8

Whipped Cultured Butter

Grilled Asparagus 9

Lemon Aioli | Basil | Pickled Shallot Toasted Bread Crumb

Maltagliati Pasta 14

Sheep Milk Ricotta | Asparagus | Egg Yolk Fresh Herbs

Albanian Fergese 13

Stewed Peppers & Tomato | Feta Cheese Grilled Bread

Seared Potato Gnocchi 14

Great Hill Blue Cheese | Scallion | Crispy Sweet Potato

Squid Ink Linguine 12

Neonata | Braised Leeks | Pan Grattato

Lobster Risotto 22

Carnaroli Rice | Chopped Lobster | Gremolata Sherry Butter

Grilled Lobster Tail 16

Arugula Pesto | Spring Legume Ragù

Moroccan Spiced Chicken Leg 13

Date Chutney | Tzatziki Sauce

Cast Iron Seared Steak 17

Charred Ramp Chimichurri | Trumpet Mushrooms

Loukaniko Sausage 15

Lamb & Pork | Gigantes Bean Salad | Feta

Shareable/Entree

16oz Grilled Ribeye Steak 44

Fried Potatoes | Charred Ramp Chimichurri Trumpet Mushrooms | Pequillo Peppers

1/2 Roasted Chicken 28

Moroccan Spiced | Couscous Salad | Yogurt Sauce Date Chutney

Whole Roasted Sea Bass 36

Spring Vegetables | Salsa Verde

Creamy Polenta 22

Local Mushrooms Ragù | Grana Padano Cheese Fresh Herbs