

## **Appetizers**

### ARTISAN SEAFOOD CHOWDER 9

Crab, shrimp, clam, shiitake, fennel crackers

### SEMOLINA CAKES 11

Sweet peas, foraged wild mushrooms, Parish Hill Humble cheese fonduta

### MAINE MUSSELS 13

Couscous, soppressata, fennel, saffron broth, grilled flatbread

### BEEF CARPACCIO 15

Local filet mignon, pickled fiddlehead ferns, frisee, caper dressing, Big Picture Farm goat cheese

### CRAB STUFFED JUMBO SHRIMP 16

Grilled avocado, citrus jus

### MAPLEBROOK FARM BURRATA 14

Prosciutto di Parma, local strawberries, basil, local greens

### SUPERFOOD SALAD 12

Dutton's Heirloom kale, quinoa, candy stripe beets, avocado, blueberry, granola, strawberry vinaigrette

(add chicken, shrimp, or steak 9)

### SMOKED MAPLE GOAT CHEESE SALAD 12

Heirloom apples, local greens, cinnamon walnuts, cherry vinaigrette

## **Entrees**

### PAN-SEARED TROUT 27

Candy stripe beets, Dutton's smashed spring-dug parsnips, grilled ramp pesto

### ADAM'S FARM CHICKEN BREAST 26

Sage polenta, favas, Maplebrook Farm feta, lemon jus

### GRILLED VERMONT VENISON 27

Garlic-herb spaetzle, Dutton's swiss chard, local rhubarb mostarda

### HOUSE-MADE CAVATELLI 23

Spicy chickpeas, local asparagus, cherry tomatoes, Big Picture Farm goat cheese  
(add chicken, shrimp, or steak 9)

### MAPLE GLAZED SCALLOPS 29

Oyster mushrooms, baby carrots, maple dijon, Smokey Shrew Farm pea shoots

### REBOP FARM VEAL CHOP 35

Sweet pea orzo, white wine demi-glace, Parish Hill Revery cheese

### ARTISAN HANGER STEAK 29

Sweet-sour shallot sauce, petite watercress, horseradish cream, truffled country fries

## **Sides 6**

SEASONAL VEGETABLE

HERBED FINGERLING POTATOES

SAFFRON COUSCOUS

TRUFFLE FRIES