

ARTISAN



Appetizers

ARTISAN SIGNATURE SEAFOOD CHOWDER 9

Shrimp, clams, mussels
Cherry Rail Farm shiitake, fennel crackers

PEAR AND ESCAROLE SALAD 12

New Leaf Farm pears, spiced pepitas, ginger vinaigrette
Vermont Shepherd Invierno cheese

MAINE MUSSELS 13

Cous cous, fennel saffron broth, salami
crispy grilled flatbread

SEMOLINA CAKES 11

Parish Hill cheese fonduta, foraged wild mushrooms
Dutton's Farm pumpkin

MAPLEBROOK FARM BURRATA 14

Prosciutto di Parma, baby greens
Scott Farm heirloom apples

BRENTON'S COUNTRY PATE 14

House made terrine with bacon and foie gras, pickled green tomatoes
house made ancient grain sourdough bread

Entrees

TAGLIATELLE BOLOGNESE 26

Paprika flavored hand cut pasta, traditional beef and pork ragu
foie gras butter, Parish Hill Reverie cheese

FAROE ISLAND SALMON 28

Local gilfeather turnip, kale, carrot puree, farro
crispy root vegetable chips

SEA SCALLOPS 30

Dutton's Farm butternut squash risotto, soppressata
pomegranate glaze

DUCK BREAST 30

Four Star Farm's polenta cake, broccolini
Scott Farm quince

CHERRY RAIL FARM PORK LOIN 28

Cider glaze, local apples and brussel sprouts, Adam's Farm bacon
bourbon sweet potato mash

GRILLED RIB-EYE 38

Cookville Grana cheese and walnut crust, escarole
potato and cauliflower gratin, red wine demi-glaze

Sides 6

BABY GREENS

SEASONAL VEGETABLE

SMASHED POTATOES

FARM SQUASH COUS COUS

TRUFFLE FRIES

SAUTEÉD FARM GREENS