

# ARTISAN



## **Appetizers**

### ARTISAN SEAFOOD CHOWDER 11

Jonah crab, shrimp, mussels and clams, shiitakes  
Dutton's Farm corn, fennel crackers

### SUPERFOOD SALAD 12

Allwinds Farm kale, quinoa, avocado, dried Dutton's Farm apples  
beets, Backroads granola, cider vinaigrette

### SEMOLINA CAKES 14

Wild locally foraged chicken of the woods mushrooms  
spaghetti squash, pickled cherries, Vermont Farmstead brie fonduta

### MAINE MUSSELS 13

Couscous, soppressata, fennel, saffron broth, grilled flatbread

### HOUSE MADE CHARCUTERIE BOARD 16

Smoked rabbit summer sausage, rabbit rilette  
slow roasted beef pastrami, pickled Brussel sprouts  
grilled sourdough bread

### LOCAL CHEESE SELECTION 12 / 17

Three or five of Vermont's finest

## Entrees

### CAULIFLOWER FARROTTO 25

Creamy farro risotto, royal trumpet mushroom  
roasted beets, pine nuts

### VERMONT BOLOGNESE WITH SMOKED PAPRIKA TAGLIATELLE 26

Locally raised venison, pork, duck and beef, hand cut fresh pasta  
foie gras butter, Parish Hill Reverie cheese

### GRILLED WILD CAUGHT SWORDFISH 27

New Leaf Farm cauliflower caponata  
scallion panisse, romesco sauce

### CIDER GLAZED SEA SCALLOPS 32

Local butternut squash risotto, Dutton's Farm apples, hazelnuts  
North Country smoked bacon, crisp sage

### ARTISAN HANGER STEAK 28

Sweet-sour shallot sauce, watercress salad  
horseradish cream, truffle-country fries

### ADAM'S FARM CHICKEN "UNDER A BRICK" FOR TWO 36

Grilled Scallions, Four Star Farms creamy polenta  
truffle-marsala glaze

## Sides 6

GARDEN SALAD

DAILY FARM VEGETABLE

SQUASH AND SAFFRON COUSCOUS

DUCKFAT SMASHED POTATO

TRUFFLE FRIES

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
All food is cooked to order.