

WHILE YOU WAIT... 5

Warm citrus olives
Honeyed almonds
Spicy pork rinds

House made pickles
Liver pate crostini

FIRST COURSE

SEMOLINA CAKES 11

Locally foraged fiddlehead ferns, knotweed marmalade
Blue Ledge Farms Camembrie fonduta

MAINE MUSSELS 13

Couscous, soppressata, fennel saffron broth
grilled flatbread

SPRING GARDEN SALAD 10

Baby farm lettuces, snap peas, radishes, maple vinaigrette
Parish Hill Reverie Cheese, house made focaccia croutons

GRILLED ASPARAGUS 12

Cooper's Coop poached farm egg
foraged ramp hollandaise

HOUSE MADE CHARCUTERIE BOARD 16

Smoked turkey sausage, slow roasted beef pastrami
lamb liver mousse, pickled blackberries, maple mustard

LOCAL CHEESE SELECTION 12 / 17

Three or five of Vermont's finest

SECOND COURSE

WILD STINGING NETTLE ROTOLO 24

Fresh stuffed pasta, porcini mousse, house made ricotta
mushroom-parmesan brodo

RHUBARB GLAZED SCALLOPS 32

Foraged ramp pesto, snap peas, potato-ramp rosti
house made pancetta crisps

SWEET PICKINS FARM* DUCK BREAST 34

Wild pickled knotweed, fresh green garbanzos
baby spring vegetables

REBOP FARM VEAL OSSO BUCCO 35

Farm mustard greens, spring dug hasselback parsnip
preserved lemon gremolata

ARTISAN HANGER STEAK 30

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

SIDES 6

Blistered snap peas with rhubarb glaze

Potato ramp rosti with chipotle sour cream

Fiddlehead saffron couscous

Truffle country fries with roasted garlic aioli

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
All food is cooked to order. *Poultry processed on the farm and not DOH inspected.