

AN ILLUSTRATION OF NORTHEASTERN INGREDIENTS WITH RESPECT TO THE GARDENERS, FARMERS, FISHERMEN & FORAGERS WHO BRING THEM TO OUR TABLES.

POTATO LEEK SOUP

Cheddar Cracker, Mushroom Oil, Prosciutto 11

SPROUTS & MUSHROOMS

Shaved Brussels Sprouts, Duck Bacon, Herb Ricotta, WARM APPLE VINAIGRETTE 13

OYSTERS ROCKEFELLER

Leek & Fennel Fondue, Spinach, Herb-Pernod Butter 18

SPRING'S FIRST

BABY GREENS, CARROT, RADISH, CUCUMBER, HONEY-HERB VINAIGRETTE 13

PEA & FETA FRITTER

Tomato Caper Relish, Chilled Cucumber & Cauliflower Sauce 16

LAMB BOLOGNESE

HERB TAGLIATELLE PASTA, SHAVED PEPATO CHEESE 16

POACHED ASPARAGUS

BABY BEETS, QUAIL EGGS, MUSTARD GREENS, LILLÈ CHEESE, ALMONDS 14

CHEF DE CUISINE CHRISTOPHER LAUINGER



FILET OF BEEF

Mushroom & Turnip Pave, Spinach, Cipollini Onions, Carrots, Celeriac Purée, Red Wine Jus

38

VEAL OSSO BUCCO

Beet & Goat Cheese Tortellini, Parsnips, Morel Mushrooms, Kale 39

BBQ SHORT RIB

Sea Island Peas, Carrots, Spring Onions, Pickled Garlic 34

Pork

Spinach, Mozzarella & Roasted Red Pepper Roulade, Prosciutto, Artichokes, Finglerling Potatoes, Olives, Peppercorn Sauce 33

SCALLOPS

Anson Mill Cheddar Grits, Shrimp, Chorizo, Tomato & Pepper Ragout, Fava Beans 35

HALIBUT

Walnut & Herb Crumble, Smoked Sweet Potato Purée, Toasted Farro, Ramps, Peas **37**

37

CHICKEN

Stuffed with Mushrooms, Fennel, Goat Cheese & Spinach, Parmesan Gnocchi, Green Beans, Leek Broth32

GARDEN PLATES 12 EACH

Featuring Our Kelly Way Gardens' Organic Vegetables

NEW POTATOES – Gemstone Potatoes, Peas, Cilantro, Yogurt

EGGPLANT PARMESAN – ARUGULA PESTO, TOASTED SPELT GRAIN

BEET & ASPARAGUS TORTE – HERB MARSCAPONE, PEA GREENS & CARROT SALAD

We are proud to be a part of the Vermont Fresh Network. Our Kelly Way Gardens have been Certified Vermont Organic. *Consuming raw or undercooked meats, poultry or eggs may increase your risk of foodborne illness.