

An illustration of northeastern ingredients with respect to the gardeners, farmers, fishermen & foragers who bring them to our tables.

Small Plates

Cauliflower & Cheddar Soup

BBQ Smoked Scallop, Herb Oil, Cornbread

12

14 The Green

Baby Greens, Radish, Carrot, Citrus, Honey Herb Vinaigrette

13

Oysters Rockefeller

Leek & Fennel Fondue, Spinach, Herb Pernod Butter

18

Sprouts & Mushrooms

Brussel Sprouts, Bacon Lardons, Wild Mushrooms, Herbed Goat Cheese, Maple Balsamic

14

Veal Bolognese Blanca

Garlic Cream, Romaine, Olives, Parmesan Cheese, House Herb Pasta

17

Duck Fritters

Crispy Duck, Buttermilk Dressing, Quick Pickles, Blackberry BBQ Sauce

17

Chef De Cuisine Christopher Lauinger

All checks subject to Vermont State Tax.

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.

Large Plates

Filet of Beef

Parsnip Purée, Pearl Onions, Carrots, Spinach, Fingerling Potatoes, Red Wine Jus

38

Venison

Garden Squash & Cranberry Carolina Rice, Hunter Sauce, Cauliflower Crème

38

Tomato Braised Short Rib

Garlic Mash, Braised Leeks, Green Beans, Eggplant & Olive Relish

33

Chicken

Stuffed with Mushrooms, Fennel, Goat Cheese, Carrot Purée, Toasted Farro, Charred Broccoli, Jus

32

Herb Roasted Salmon

Cannellini Bean & Kale Stew, Rock Shrimp, Mussels, Smoked Tomatoes, Garlic Herb Butter

33

Seared Scallops

Cheddar Grits, Winter Squash Succotash with Cranberry Beans, Red Onions, Lemon Herb Beurre Blanc

36

Lentils & Eggplant Stew

Garbanzo Beans, Roasted Tomatoes & Carrots, Tarragon Crème

28

Garden Plates

14 Each

Hand Cut Frites - Feta, Oregano, House Ketchup

Brussels Sprouts - Honey Teriyaki, Carrot Ribbons, Sesame Seeds

Twice Baked Potato - Spinach & Blue Cheese, Herb Crumble