

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

Soup -

White Bean Bisque 12

Kale, Calabrian Oil

- Local Farm & Field

Rooster Salad 15

Baby Field Greens, Haricots Verts, Radishes, Crispy Quinoa, Maple Cider Vinaigrette

Chicory Salad 16

Endive, Frisée, Citrus, Radishes, Hemp Seeds, Local Blue Cheese, Preserved Lemon Labneh

Salad Enhancements

Teres Major 22
Faroe Island Salmon 18
Grilled Shrimp 16
Grilled Chicken Breast 15

– Small Plates =

Five Spice Pork Belly 20

Pickled Asian Pear, Crispy Kale, Sweet Potato, Candied Pecans

Cauliflower 16

Tahini Yogurt, Pomegranate, Spiced Pepita Crumb

Chicken Liver Mousse 18

Fig Jam, Pickled Root Vegetables, Toasted Red Hen Bakery Sourdough

White Asparagus 17

House Ham, Truffle Cured Hen Yolk, Sorrel, Bearnaise Espuma

Vermont Artisan Cheese Tasting 20

Selection of Four Local Cheeses & Embellishments

House Made Parker House Rolls 10

Kedron Valley Stables Maple Whipped Butter, Sea Salt

Large Plates

Heritage Hog Chop 40

Yellow Corn Grits, Crispy Brussels Sprouts, Apple Mostarda, Spiced Cider Jus

Rib-Eye 54

Smokey Creamed Leeks, Turnips, Chili Crunch, Bordelaise

Local Pasture Raised Chicken 35

Wintery Beans, Pickled Grapes, Nduja, Frisée

Rack of Lamb 60

Fondant Potatoes, Pistachio Tzatziki, Romanesco, Lamb Jus

Arctic Char 38

Rutabaga, Baby Root Vegetables, Escarole, Sherry Crema

House-Made Campanelle Pasta 32

Forest Mushrooms, Porcini Cream, Arugula, Pine Nuts, Grana Padano

Spiced Carrot Panisse 30

Chermoula, Chickpeas, Carrots, Tomato Jam, Soubise

Wild Striped Bass 38

Celeriac, Endive, Capers, Hazelnut Brown Butter

Butcher's Cut MP

Locally Sourced, Chef's Selection of Accompaniments

Executive Chef Matthew McClure, Chef de Cuisine Paul LeClair & Culinary Team