

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

Asparagus 17

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

#### Chicken Liver Mousse 18

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

Cauliflower 16

Tahini Yogurt, Pomegranate, Spiced Pepita Crumb

#### 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 Pork Tenderloin 42

Coffee Rub, Pork Croquette, Black Garlic Aioli, Rhubarb, Peas, Carrots, Pork 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

We are proud to serve Vermont Certified Organic produce fresh from our Kelly Way Gardens. A 20% gratuity will be automatically added to parties of 6 or more. Consuming raw or undercooked meats, poultry or eggs may increase your risk of foodborne illness.