# TAVE PONTER PROPERTY OF THE PR

# FOR GRAZING

Skillet Parker House Rolls - Daily Whipped Butter 12

Marinated Olives - Red Hen Bakery Bread 14

New England Baked Oysters - Four Baked Oysters, Smoky Uni Butter, Bonito Crumble 24

Bluefin Toro Crudo\* - Castelvetrano Pistachio Relish, Basil, Mint, Lemon Dressing 24

Chicken Liver Mousse\* - Peach & Spiced Orange Marmalade, Cacao Nibs, Herb Salad, Brioche Toast 23

Vermont Artisan Cheese Tasting - Local Artisan Cheeses Served with Embellishments 24

# FARM + FIELD

Harissa Carrots - Sumac Yogurt, Peanut Dukkah 18

Cracked Potatoes\* - Garlic Crisps, Wild Ramp Kimchi Aioli 18

Charred Cabbage - Herb Butter Beans, Garlic Scapes, Seed Crunch 18

Shishito Peppers - Burnt Scallion Relish, Local Hot Honey, Pickled Peppers, Tempura Crumbs 18

Beets & Apples - Rocket Greens, Cobb Hill Gouda, Horseradish, Local Honey Yogurt, Pepitas 18

### EXECUTIVE CHEF MATTHEW MCCLURE, CHEF DE CUISINE PAUL LECLAIR, AND CULINARY TEAM

Please inform your server if a person in your party has a food allergy. | A 20% gratuity will be automatically added to parties of 6 or more.

\*May be served raw or undercooked; consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## SOLOS

Smoked Duck Breast\* - Pearl Barley, Apples, Grapes, Cumin Roasted Carrots, Waterfowl Jus 45

**Stuffed Maine Lobster** - Cornbread Chorizo Stuffing, Fennel, Fingerling Potatoes, Sauce Américaine 65

Oxtail Mafalda - Local Cured Pork Jowl, House Made Pasta, Preserved Lemon Ricotta, Kale, Sofrito, Chili Gremolata 36

Maple Cured Cod - Herbed Farro & Wild Rice, Mushrooms, Pak Choi, Celery Verde, Bacon Dashi 40

**Champlain Valley Farm Hog Chop\*** - Charred Corn Polenta, Radicchio, Pork Jus, Grainy Apple Mustard, Sage 50

Eggplant - Chickpea Stew, Cherry Tomatoes, Herb Labneh, Pine Nuts 34

# FOR THE TABLE

PLEASE ALLOW 30 MINUTES TO PREPARE

**32oz Boyden Farm Ribeye\*** - Pole Beans, New Potatoes, Bordelaise 145

# PROUD TO FEATURE THESE LOCAL PARTNERS

**Straight Line Farm - Glover, VT**Straight Line poultry is processed on the farm and not inspected.

Deep Meadow Farm - Ascutney, VT

Vermont Bean Crafters - Warren, VT

Billings Farm - Woodstock, VT

Our Own Kelly Way Gardens - Woodstock, VT

Boyden Farm - Cambridge, VT

Maplebrook Farm - Bennington, VT

Champlain Valley Farm - Addison, VT

Red Hen Bakery - Middlesex, VT

Pete's Greens - Craftsbury, VT