Executive Chef Adam Noë

First

Clams
Heritage Farm's Pork Sausage | House Foccacia | Rouille Sauce $17

Our Bread
Local Honey | Cabot Butter $9

Zucchini Fritters
Zucchini | Crimini Lentils | Lemon Yogurt | EVOO $13

*Steak Tartare
Baby Greens | Cured Lemon | Quail Egg | Crispy Potato $15

Foie de Poulet
Chicken Pitol | Red Wine Onions | Grilled House Bread $15

Second

Carrot Soup
Roasted Apples | Curry | Spiced Cashew $9

Chef Inspired Tartlet
Chef's Tartlet | Petite Greens $15

Fennel & Apple
Greens | Celery Root | Walnuts | Honey Vinaigrette $13

Kale & Quinoa
Delicata Squash | Spiced Pepitas | Ricotta Salata | Blood Orange Vinaigrette $13

Charcuterie

Cabot Clothbound Cheddar
Jasper Hill - Greensboro, VT. Pasteurized Cow's Milk
Natural-rind, clothbound cheddar with a crumbly texture and nutty aroma.

Storm
Sweet Rowen Farmstead - West Glover, VT. Pasteurized Cow's Milk
Soft-ripened bloomy rind cow's milk cheese. Soft, buttery, tangy, creamy, and luscious.

Bayley Hazen Blue
Jasper Hill - Greensboro, VT. Raw Cow's Milk
Buttery, natural-rind blue cheese made from high-quality whole raw cow's milk.

Chef's Choice
Ask about our rotating chef's choice.

$7 Per Selection
Served With Chef Accompaniments

Third

*Grilled Tenderloin

Seared Halibut
Black Lentils | Chef's Mushrooms | North Country Bacon $37

Our Pasta
Chef's Evolving Creations $33

Toasted Farro
Caramelized Sweet Potato | Cherry Apple Compote | Black Pepper Cashew $29

*Heritage Farm's Pork Chop
Sweet Potato Hash | Sage Butter | Greens $35

*Seared Duck Breast
Celereic Puree | Black Cherry Chutney | Snow Peas $35

Adams Farm's Chicken Statler
Acorn Squash Puree | Chef's Vegetable | Brown Butter $31

Proudly Serving These Vermont Products

Vermont Creamery | Cabot Creamery | Black River Produce & Meats | Pitchfork Farm | Thomas Dairy | Shadow Cross Farms | Vermont Heritage Farm | O'Bread Bakery | Boyden Farm | Jericho Settlers | Still Thyme | Parish Hill Creamery | Tétrap Sada | Jasper Hill Farm | Cold Hollow cider | Echo Farm | Grafton Village Creamery | Vermont Coffee Company | Island Ice Cream | Thistle Hill Farm | Green Mountain Creamery | Richard's VT Made | LeClair's Maple Farm | Butternut Mountain Farm | Champlain Valley Apiaries

It's Arthur's Fault | Yolo Popcorn and many more...

*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Please inform your server of your dietary needs.
A 20% gratuity may be added to parties of six (6) or more.

Chef De Cuisine Nicole Lapierre

Iberico Chorizo
Jamal Valley - Newbedford, MA.
Rich and smoky with that unique acorn-flavored sweetness.

Prosciutto
Danielle Charcuterie - Pasquag, RI.
Sea Salt and Thyme

Chef's Choice
Ask about our rotating chef's choice.