First

*Oysters
Chef's Oysters | Accompaniments $3 each

Our Bread
Champlain Valley Honey | Cabot Butter $9

Zucchini Fritters
Zucchini | Crimson Lentils | Lemon Yogurt | EVGO $12

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

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

Second

Gazpacho
Cucumber | Tomato | Tomatillo $9

Pitchfork Farm's Greens
Ricotta | Lemon | Cucumber | Radish | Lemon Thyme Vinaigrette $13

Nicoise
Greens | Tuna Crudo | Crispy Capers | Baby Beans | Olives $15

Snap Pea & Radish
Snap Peas | Shaved Radish | Buttermilk Herb Dressing $13

Charcuterie

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

Juniper Salami
Vermont Salumi - Barre, VT.
Bright and clean.

Prosciutto
Daniele Charcuterie, Pascoag, RI.
Sea Salt and Pepper

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

$7 Per Selection Served With Chef Accompaniments

Third

*Grilled Sirloin
Cauliflower Puree | Asparagus | Crispy Mushrooms | Demi $41

Seared Halibut
Black Rice | White Miso | Bok Choy $35

Wild Mushroom Ravioli
Chef's Mushrooms | Ricotta | Brown Butter | Candied Garlic $31

Crispy Tofu
Coconut Quinoa | Charred Broccoli $25

Seared Duck Breast
Celery Puree | Black Cherry Chutney | Snow Peas $33

Adami's Farm's Chicken Statler
Crispy Marble Potato | Pearl Onion | Greek Yogurt $29

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 | Trétop Sada | Jasper Hill Farm | Cold Hollow Cidery | 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...

Executive Chef Adam Noë
Chef De Cuisine Nicole LaPierre

*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.