

FALL 2017

CHARCUTERIE & CHEESE

Chicken Liver Pate
Country Pate
Pork Rilette

Mad River Blue
Mont. St. Francis
Krystal Cave Cheddar
Four fat fowl St. Stephen
Thomasville Tomme

Each - 6

Choice of 5 - 29

A Bit of Everything - 32

SIDES

Broccoli & Garlic

Roasted Fingerling Potatoes

Sauteed Mushrooms

French Fries

Polenta

Edamame & Chanterelle

SMALL PLATES

Little Gem Salad
pecorino, walnuts, red onion, squash
11

Chicken Liver Pate
sea salt, honey, mustard greens, crueller
16

Grilled Caesar
feta dressing, gremolata, charred corn
11

Heirloom Tomato Salad
stracciatella, white balsamic, sea salt
11

Ricotta Gnocchi
pea pesto, goat's milk, truffle vinaigrette
13

Meatballs
basil, parmigiano, pomodoro
11

Fresh Ricotta Raviolo
brown butter, sage, egg
11

SHAREABLE

Lobster Roll
vanilla citrus, herbed butter, garlic aioli
MP

Charred Octopus
lemon, celery, potato, leek
18

Mussels
Benton's bacon, BK lager, mushrooms
16

Polenta
chef's preparation
14

Prawns al Forno
chermoula, charred lemon, pancetta
18

Smoked Street Corn
queso fresco, cilantro, paprika, aioli
9

LARGE PLATES

Ragu Bolognese
garganelli, parmigiano, pancetta
23

Dry Aged Burger
pickles, fries, soft bun
16

Blackened Ribeye
creamed spinach, fingerling potatoes
39

Slow Cooked Pig
cherry demi, potato, cippolini mostarda
26

Faroe Island Salmon
green goddess sauce, edamame, chanterelle
29

Brick Chicken
broccoli, fingerling potatoes, capers
26

Angel Hair & Clams
littlenecks, anchovy, garlic, chili, tomato
25

WOOD-FIRED PIZZA

Margherita
confit baby tomato, basil, mozzarella, evoo
12

Spinach Pizza
creamed spinach, farm egg, sweet onion
13

Coppa Pizza
pickled peppers, parm, tomato, honey
14

Pineapple Pizza
jalapeno, mozzarella, tomato, speck
13

DESSERTS

Peanut Butter Molten Cake
port cherries

Pumpkin Cheesecake
vanilla whipped cream, candied pecans

Apple Cider Doughnuts
cinnamon-sugar, cider caramel

round of beers for the kitchen - 18

LET THE KITCHEN DECIDE

5 Courses

Per person - 65

Beverage pairing - 35

Participation is required by entire table

any food allergies let us know!
18% gratuity for parties 8 or more