



## FOR THE TABLE

- Red Onion Fritters** sour cream / chives 9
- Brussel Sprouts** tzatziki sauce / smoked paprika 12
- Chicken Liver & Grand Marnier Mousse** ver jus / citrus mustard / thyme toast / apricot jam 11

## STARTERS

- Celery Root Soup** spring pea salad / brioche croutons 10
- Connecticut Kale & Apricot** parmesan / pistachios / apricots / pistachio cracker / apricot vinaigrette 13
- Boston Bibb & Gorgonzola** cheshire bibb lettuces / crispy poached egg / north country bacon / blue cheese dressing 14
- The Waldorf Salad** gem lettuces / red grapes / radish / roasted walnuts / toasted marshmallow / lemon-poppy dressing 13
- Thai Bowl** curry-roasted sweet potato / coconut-curry cream / black rice / kohlrabi / cucumber / thai basil / crispy wonton 15
- Charred Spanish Octopus** tomato fondue / blistered shishito pepper / taggiasca olives / arugula oil / lime confit 17
- Pork Belly Tacos** homestyle BBQ / black beans / red cabbage slaw / flour tortilla 16
- Georgia Bank Scallops** roasted tomato / peas / citrus / herb butter 17

## ENTRÉES

- Roasted All Natural Chicken** artisan stoneground grits / sautéed kale / chicken-dijon jus 29
  - Vegan Bucatini Bolognese** ground "meat" / "ricotta cheese" / carrots / basil / fennel pollen 27
  - Prime Ribeye** center cut / peanut romesco / charred gem lettuce / smashed potatoes / rosemary oil / olive crumb 44
  - Seafood Hot Pot** shrimp / calamari / scallops / rice noodles / tomato / snow peas / coconut / tandoori / kaffir lime 33
  - Grilled BBQ Korean Short Rib** roasted apples / rice cake / baby bok choy / cider-honey chili reduction 30
  - Rainbow Trout** pea purée / shittake mushrooms / marble potatoes / tarragon beurre blanc 29
- OX HOLLOW FARM, ROXBURY, CT – PASTURE RAISED ALL-NATURAL ANGUS BEEF**
- Classic Burger** grass-fed beef patty / special sauce / lettuce / american cheese / tomato / onion / house pickle / brioche roll 18
  - 50-50 Burger** 50% grass-fed beef & 50% bacon patty / lettuce / tomato / onion / house pickle / brioche roll 18
  - Get it "Stacked"** with a fried egg, sriracha aioli & VT cheddar +3

## DINNER

SUMMER 2019

## OUR FARMS

- Arethusa - CT
- Snow Hill - NY
- Fossil Farm - NJ
- Horseshoe - CT
- Henny Penny - CT
- Ox Hollow - CT
- Holbrook - CT

### Tasting Menu

7 course | 125

Beverage Pairing | 155

### Wednesday Night

#### Tasting Menu

4 course | 40

Beverage Pairing | 65

### Thursday Night

½ Price Wine Bottles under \$100

\* Executive Chef Salvatore Bagliavio \*

*\* Although super tasty, eating raw or undercooked foods can mess ya' up.  
But hey! "You take a chance getting up in the morning, crossing the street, or sticking your face in a fan" - Frank Drebin*