



## STARTERS

- Brussel Sprouts** sriracha buttermilk ranch / bacon gremolata 12  
**Marinated Scallops** stewed blood oranges / wilted watercress / pancetta / taggiasca olive crumb 17  
**Smoked Salmon Rilette** capers / garlic-marinated onions / arugula / cornichon / fig gastrique / naan 15  
**Pork Belly Tacos** sweet & sour bbq sauce / kimchi / fermented cucumber / scallion / sesame seeds / flour tortilla 16  
**Spanish Octopus** saffron-carrot puree / lime confit / smashed fingerling potato / fluid gel / chorizo marmalade 16  
**Butternut Squash Fritters** curry-lime yogurt / toasted spiced pumpkin seeds / greens / dried cherries 15  
**Roasted Cauliflower & Chickpea Soup** crispy chickpea / thyme 12

## SALADS

- Farm Greens** shallots / white beans / local greens / fingerling potatoes / sherry vinaigrette 13  
**Winter Salad** endive / gorgonzola / candied walnuts / pickled grapes / red onion / horseradish-balsamic vinaigrette 14  
**Spinach Salad** marcona almonds / crispy wontons / cauliflower rice / dried cherries / honey mustard vinaigrette 14  
**Baby Arugula** roasted apple / chickpea / red onion / mozzarella / lemon-poppy vinaigrette 14

## ENTREES

- Roasted Amish Chicken** artisan stoneground grits / sautéed kale / chicken-dijon jus 29  
**Connecticut Cod** almond crusted / coconut rice / ginger spinach / cilantro crema / lime 27  
**Vegan Meat Loaf** smashed red bliss potatoes / gravy / cranberry-pear compote / pea shoots 28  
**Maine Lobster Scampi** tagliatelle / pickled onion / garlic / red pepper flakes / parmesan cheese / guanciale 32  
**Henny Penny Lamb Ragù** bucatini / charred tomato / crème fraîche / black olives / thai basil / pepper flakes 32  
**12oz Ribeye** roasted root vegetables / wild mushrooms / gorgonzola-brandy cream / pickled cauliflower / arugula salad / chive 38  
**Classic Burger** grass-fed beef patty / special sauce / lettuce / american cheese / tomato / onion / house pickle / brioche roll 17  
**50-50 Burger** 50% dry-aged grass-fed beef & 50% bacon patty / lettuce / tomato / house pickle / brioche roll 17  
**Get it "Stacked"** with a fried egg, sriracha aioli & VT cheddar +3

## DINNER

WINTER 2018

## OUR FARMS

Arethusa - CT  
Snow Hill - NY  
Fossil - NJ  
Marble Valley - NY  
Hudson Valley Harvest - NY  
Henny Penny - CT

### Tasting Menu

7 course | 105

Beverage Pairing | 135

### Lunch Tasting Menu

2 course | 20

3 course | 25

### Wednesday Night

#### Tasting Menu

4 course | 40

Beverage Pairing | 65

### Thursday Night

½ Price Wine Bottles

\* Executive Chef Zachariah Campion \*

*\* 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*