



FOR THE TABLE

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

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 12
- Thai Bowl** curry-roasted sweet potato / coconut-curry cream / black rice / kohlrabi / cucumber / thai basil / crispy wonton 14
- Citrus Marinated Scallops** pickled scallion / shaved fennel / citrus supremes / hazelnut dust / cajun-mustard cream 16
- Charred Spanish Octopus** tomato fondue / blistered shishito pepper / taggiasca olives / arugula oil / lime confit 16
- Pork Belly Tacos** homestyle BBQ / black beans / red cabbage slaw / flour tortilla 16

ENTRÉES

- Roasted Amish Chicken** artisan stoneground grits / sautéed kale / chicken-dijon jus 28
 - Vegan Bucatini Bolognese** ground "meat" / "ricotta cheese" / carrots / basil / fennel pollen 26
 - Vietnamese Beef Stew** butternut squash / tomato / lemongrass / crispy fingerling potatoes 27
 - Duck Breast** rosemary bread pudding / yuzu-carrot purée / collard greens / cranberry compote / jus 32
 - Atlantic Stripe Bass** caramelized fennel / chorizo / lentils / roasted baby carrots / orange-honey glaze 38
 - 10oz NY Strip Steak** parsnip purée / glazed mushrooms / wilted spinach / goat cheese / foie gras bordelaise 38
- 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

SPRING 2019

OUR FARMS

- Arethusa - CT
- Snow Hill - NY
- Fossil Farm - NJ
- Horseshoe - CT
- Hudson Valley Harvest - NY
- Henny Penny - CT
- Ox Hollow - CT

Tasting Menu

7 course | 105

Beverage Pairing | 135

Wednesday Night

Tasting Menu

4 course | 40

Beverage Pairing | 65

Thursday Night

½ Price Wine Bottles
under \$100

** 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