



## STARTERS

- Cauliflower Soup** brioche croutons / herbs **10**
- Crispy Brussel Sprouts** caramelized onion spread / smoked paprika **12**
- Duck Confit Taco** kohlrabi southern slaw / yuzu aioli / jalapeños / red radish **15**
- Charred Spanish Octopus** tomato fondue / blistered shishito pepper / taggiasca olives / arugula oil / lime confit **16**
- 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**
- Lamb Bruschetta** eggplant / black garlic aioli / sherry / goat cheese / grapefruit / dark cherries **16**

## SALADS

- Baby Arugula** cara cara oranges / shaved fennel / shallots / charred feta crumble / thyme vinaigrette **14**
- Field Greens** buffalo cauliflower / chickpea / shaved carrots / golden raisin / tahini-herb ranch dressing **12**
- Winter Salad** endive / gorgonzola / candied walnuts / pickled grapes / red onion / horseradish-balsamic vinaigrette **13**
- Creamy Kale Caesar** parmesan crisp / white anchovies / bread pudding croutons / lime **14**

## 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**
- Classic Burger** grass-fed beef patty / special sauce / lettuce / american cheese / tomato / onion / house pickle / brioche roll **16**
- 50-50 Burger** 50% dry-aged grass-fed beef & 50% bacon patty / lettuce / tomato / house pickle / brioche roll **16**
- Get it "Stacked"** with a fried egg, sriracha aioli & VT cheddar **+3**

\* Executive Chef Zachariah Campion \*

## DINNER

LATE WINTER 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

### 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  
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*