



## STARTERS

- Sweet Potato Bisque** crispy rice / kale **10**  
**Crab Cake Hushuppies** yuzu remoulade / pickled onion / sambal **14**  
**Creole Shrimp Taco** tempura / kimchi / lime / cilantro crema / pickled onions / flour tortilla **15**  
**Cauliflower Bread Sticks** white bean purée / crispy chickpeas / basil / marinara / mozzarella **12**  
**Charred Spanish Octopus** squid ink vinaigrette / steamed edamame / lime confit / chorizo marmalade **16**  
**Citrus Marinated Scallops** pickled scallion / shaved fennel / citrus supremes / hazelnut dust / cajun-mustard cream **17**  
**Flatbread** roasted butternut squash puree / caramelized onion / pine nuts / parmesan / herb oil **15**  
**Lamb Meatballs** goat cheese-dill aioli / sweet & sour cherries / shaved cucumber **16**

## SALADS

- Farm Greens** shallots / white beans / local greens / fingerling potatoes / sherry vinaigrette **12**  
**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**

## ENTRÉES

- Roasted Amish Chicken** artisan stoneground grits / sautéed kale / chicken-dijon jus **29**  
**10oz NY Strip Steak** pink peppercorn au poivre / potato hash / roasted brussel sprouts **39**  
**Vietnamese Beef Stew** butternut squash / tomato / lemongrass / crispy fingerling potatoes **28**  
**Duck Breast** rosemary bread pudding / lavender-fennel purée / cranberry compote / duck glaze **32**  
**Pan Seared Scottish Salmon** coco beans / cauliflower purée / wilted mustard greens / bordelaise **36**  
**Eggplant Paprikash** toasted barley / roasted peppers / olive crumb / preserve lemon / black pepper crumb **27**  
**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**

\* Executive Chef Zachariah Campion \*

## DINNER

WINTER 2019

## OUR FARMS

Arethusa - CT  
Snow Hill - NY  
Fossil Farm - NJ  
Horseshoe - CT  
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

*\* 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*