



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 / beans / local greens / fingerling potatoes / sherry vinaigrette 13
Baby Arugula roasted apple / chickpea / red onion / mozzarella / lemon-poppy vinaigrette 14
Winter Salad gorgonzola / candied walnuts / pickled grapes / red onion / horseradish-balsamic vinaigrette 21
Spinach Salad marcona almonds / crispy wontons / cauliflower rice / dried cherries / honey mustard vinaigrette 14

ENTREES

- Roasted Amish Chicken** artisan stoneground grits / sautéed kale / chicken-dijon jus 29
Vegan Meat Loaf smashed red bliss potatoes / gravy / cranberry-pear compote / pea shoots 28
Crusted Connecticut Cod almond crusted / coconut rice / ginger spinach / cilantro crema / lime 27
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*