



FOR THE TABLE

Red Onion Fritters 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

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 17

SALADS

| chicken +8 | burger patty +10 | shrimp +10 | scallops +11 |

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 13

SANDWICHES

| all served with potato fries, sweet potato fries (+2) or market green salad |

Pork Belly Tacos homestyle BBQ / black beans / red cabbage slaw / flour tortilla 16

Falafel cucumber / roasted tomato / chopped cabbage / tzatziki sauce / pita bread 15

Reuben corn beef / swiss cheese / sauerkraut / russian dressing / griddled marble rye bread 17

Sesame-Ginger Chicken Wrap kimchi / crispy wontons / ginger-hoisin compote / lettuce / whole wheat wrap 16

Crab Salad Grilled Cheese smoked gouda / tomato / applewood smoked bacon / old bay aioli / sourdough bread 19

Roasted Vegetable Panini kale pesto / zucchini / piquillo pepper / caramelized onion / tomato / brie / 7 grain bread 14

OX HOLLOW FARM, ROXBURY, CT – PASTURE RAISED ALL-NATURAL ANGUS BEEF

Classic Burger grass-fed beef / 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

LUNCH

SPRING 2019

OUR FARMS

Arethusa - CT

Snow Hill - NY

Fossil Farm - NJ

Henny Penny - CT

Horseshoe - 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

* 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