## **Small Plates**

Tacos, Slow Cooked Short Rib, Cabbage, Queso Anejo \$11

Roasted Countneck Clams, Chorizo, Cranberry Beans, Crostini \$10

> Duck Fat French Fries, Spicy Catsup \$7

local Tomatoes, Bufalo Mozzarella, Greens, Basil \$11

Warmed Medley of Roasted Beets, Vermont Goat Cheese, Frisee \$10

Simple Baby Lettuces, Tiny Tomatoes, Champagne Vinegar \$8

Six Oysters, Two Varieties, Three Sauces \$12

Chef's Selection of Artisanal Cheeses \$mp

## **Lighter Fare**

\*Grass Fed Local Burger, LTOP, Vermont Cheddar, Duck Fat Fries \$14

Fish and Chips \$16

Flatbread, grilled Eggplant, Za'atar, Chick Peas, Feta \$14

Bucatini All'Amatriciana, Guanciale, Crushed Chili, Pecorino \$16

> **Local Lobster Mac and Cheese** \$16

#### **Large Plates**

Roasted Monkfish, Giant White Beans, Spinach, Veal Jus \$22

Filet of Sole, Crabmeat, Potato Cake, Root Vegetables, Brown Butter \$23

Chestnut Ravioli, Duck Confit, Rabe, Pistachio Cream \$22

\*Grass fed hanger steak, texas hash, greens, Chili Garlic Butter \$26

Grilled Swordfish, Crispy Shrimp, Artichokes, gnocchi, Lobster Jus \$25

Roasted Half Chicken, Wild Mushrooms, Corn and Wheatberry Pilaff \$22

Enormous scallops, Parsnips, Passionfruit Mustard, Cranberry Gastrique \$25

Grilled Veal Chop, Fontina "Tots", Chard, Carrots, Gorgonzola Butter

<sup>\*</sup>These items may contain undercooked or raw product. In COMPLIANCE WITH THE DEPARTMENT OF PUBLIC HEALTH, WE ADVISE THAT EATING RAW OR UNDERCOOKED MEAT, POULTRY, OR SEAFOOD POSES A RISK TO YOUR HEALTH. Before placing your order, please inform your server if a person in your party has a food allergy

# Tiny Plates

Late Summer Pickle Medley, Whatever's Delicious This Week	\$5	
Caramelized Chicken Liver Terrine, Duck Fat	\$7	
Crunchy Finger Potatoes, Duck Confit, Raisins, Tomato Honey	\$9	
Roasted Citrus and Garlic Olives	\$6	
Rosemary, Chili and Sea Salt Marconi Almonds		\$6
Heirloom Tomatoes, Bruschetta, Black Lava Salt	\$7	
Crispy Shrimp, Pickled Heat, Chili Chocolate	\$10	
Grilled Scallop, Black Rice, Bonito, White Miso	\$10	
Seared Gnocchi, Fresh Artichoke Hearts	\$9	
One Oyster, "Bloody Mary" Shooter	\$6	
Roasted Eggplant, Anchovy and Olives, Caper Crunch	\$7	
Fontina "Tots", Gorgonzola Dunk	\$6	

# **Sweet Stuff**

Chocolate Ganache Torta, Pecan Cookie Crust, Warmed Caramel Sauce

\$9

Brulee Peach, Sweet Crumble, Blueberry Coulis, Yogurt Pearls, Lemon Cloud \$9

"Root Beer Float"

Vanilla Ice Cream, Root Beer Crackle, Pistachio Cookie, Root

Beer Shooter

\$10

Apple Cinnamon Bread Pudding, Cider Anglaise \$8

Trio of Sorbets or Ice Creams \$8