

LUNCH MENU
Butter Top Dinner Rolls

<i>Celeriac & Green Garlic Soup, Vermont Cheddar, Fava Leaf</i>	9
<i>Potato and Leek Chowder, Bacon, Pepper Cracker</i>	9
<i>Salad of Local Chicories and Greens, Tarragon-Almond Vinaigrette, Pearmain Apple Normande</i>	12
<i>Ploughman's Lunch, Vermont Cheddar, Brown Bread, Fruit and Vegetable Preserves</i>	12
<i>Duroc Pork Terrine en Croute, Shaved Vegetables Remoulade, Petite Greens</i>	12
<i>Wakame-Cured Salmon, Salad of Seaweed, Salt-Poached Potatoes, Cultured Cream and Mustard Greens</i>	12
<i>Berkshire Burger, Vermont Cheddar, Toasted Sesame Roll, Remoulade, Caramelized Onions, Vegetable Pickles, Vinegar Chips</i>	14
<i>Pan-Roasted Scituate Pollack Brandade, Celery and Red Pepper, Vinegar Chips, Baby Lettuces</i>	14
<i>Tartine Bariguole, Artichokes, Mushrooms, Caramelized Onions, Spring Radish, Chèvre, Young Greens</i>	14
<i>Pan Roasted Fluke with Vidalia Onion, Pickled Sweet Corn Succotash</i>	16
<i>Local Chicken, Buckwheat Noodles, Parmigiano-Hen Broth, Carrots and Leeks</i>	16
<i>Beef Bavette, Spelt, Roasted Treviso, Caramelized Onion Petals</i>	16

DESSERT

<i>Olive Oil Cake, Pistachio Gelato, Seville Orange, Sherry Honey</i>	9
<i>Hot Rhubarb and Oat Crumble, Bourbon Vanilla Ice Cream</i>	9

*A gratuity of 18% may be added to parties of 6 or more
Before placing your order, please inform your server if a person in your
party has a food allergy. Consuming raw or undercooked meat, poultry,
seafood, shellfish and eggs may increase the risk of food borne related
illness*