



### Starters

Leafy green salad, sherry soy vinaigrette, hard-cooked egg, croutons	7
Selection of three cheeses by Bedford Cheese Shop with condiments	12
Chickpea soup, piperade, smoked paprika	8
Smoked ham hock rillettes, pickled turnips, sweet and sour greens	13
Marinated mussels, white beans, tomato confit, fennel	9
Rabbit terrine, golden delicious mustard, hazelnuts	14
Cured arctic char, shaven Brussels sprouts, capers	12

### Main Course

Duxelles-stuffed chicken, creamed broccoli, broccoli stem jus	19
Skate, carrot browned butter puree, fennel hearts, lemon parsley sauce	18
Gemelli, roasted cauliflower, cerignola olive, grana padana	12/17
Daube de boeuf, glazed aromatic vegetables, red wine sauce	23
Pork tenderloin, mustard fond de viande, braised cabbage	22
Hake, sherry caper vinaigrette, green lentils, chard	21
Griddled Pat LaFrieda burger, dill pickle sauce, French fries	14
w/ Chandoka cheddar	15

### Sides 5

French fries

Glazed aromatic vegetables

Bacon-braised cabbage

Green lentils

Jake Eberle, Chef/Partner

Week of: September 29, 2014



### Sweets

Chocolate cremeux, candied orange preserves, vanilla cream	8
Almond cake, poached bosc pear, salted caramel	8
Maine grade 'A' maple bread pudding, whipped yogurt, granola	8

### Cheeses by Bedford cheese shop

Brebirousse D'Argental – Lyon, France, pasteurized sheep Fig compote	4/oz
Wildspitz organic - Switzerland, raw cow and raw goat Sweet onion jam	4/oz
L'Amuse Brabander - Holland, pasteurized goat Apple chutney	4/oz

### Coffee by Pudge knuckles

“Le Fond” blend pour-over	2.5
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### in pursuit of tea

Jasmine Pearls, green	3
Nantou Four Seasons, oolong	3
Earl Grey, black	3
Lemon Verbena, herbal	3

Jake Eberle, Chef/Partner

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Draft Beer

Tupelo I.P.A. 9%, Greenpoint Beer & Ale Co.	6
Saratoga Lager 6%, Olde Saratoga Brewery	6

Bottles & Cans

Racer 5 I.P.A. 7.5% Bear Republic Brewery, CA	7
Founder's Porter 6.5%, Founder's Brewery, Grand Rapids	7
Radeberger Pilsner 4.8%, Germany	6
Point Special Lager 4.7%, Steven's Point Brewery, WI	5

sparkling Wine

Chateau Veuve Ambal Blanc de Blancs, Bourgogne	9/34
Francois Baur Cremant d'Alsace	13/49

White Wine

Hanging Vine Chardonnay (house white) Monterey, California 2012	9/34
Domaine Saint Andre de Figuiere "Le Saint Andre" Vermentino de Provence 2012	11/42

Rose Wine

Domaine du Cagueloup Cotes de Provence Rose "Cuvee Minette" 2012	8/30
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Red wine

Casa Mariol (house red) Vermut Negre organic, Catalonia	8/29
Domaine La Ligiere Cotes de Rhone Rouge 'Sud Absolu' 2012 biodynamic	12/46
Domaine Prieur-Brunet Bourgogne Rouge 2011	15/58

water & Soda

Saratoga still or sparkling water, 28 oz bottle	5
Coke or Diet Coke, 8 oz bottle	3