

DINNER

LATE FALL

GREENS

- THREE SISTER SALAD/Roasted Corn/Spun Squash/Coco Beans/Mixed Greens/Fine Herbs/Truffle Vinaigrette/16
SPINACH SALAD/Hard Boiled Egg/Pickled Red Onion/Nueske Bacon/Ricotta Salata/Warm Siracha-Lime Vinaigrette/14
CT KALE SALAD/Marinated, Crispy and Fresh Kale/Citrus/Herb Croutons/Parmesan Crisp/Pear-Garlic Dressing/13
SHAVED FARM VEGETABLES/Beets/Carrots/Radish/Fennel/Candied Pistachio/Basil/Spiced Cider Dressing/14

STARTERS

- CREAMY CAULIFLOWER SOUP/Shaved Colored Cauliflower/Chervil/10
PAN SEARED GEORGE'S BANK SCALLOPS/Mushroom Risotto/Spinach/Goat Cheese/Crispy Beets/18
ROASTED ROOT VEGETABLES/Baby Turnips/Caramelized Carrots/Red Miso/Crushed Peanuts/Scallions/Botarga/15
SEARED PERISIAN DUMPLINGS/Parmesan Cream/Rendered Pancetta/Chicken Jus/Preserved Lemon/Herbs/15
PUFFY DUCK CONFIT TACO/Celery Root Slaw/Green Apple/Watercress/Hazelnut Cream/Crackling/17
CRISPY MANCHEGO CHEESE/Sherry Caramel/Roasted Apple/Pickled Radish/Currants/13

MAINS

- SWORDFISH/Braised Shitake/Sweet Potato Chip/Wilted Mustard Greens/Kombu Olive Tapenade/33
TOASTED "CREAMY" FARRO/Roasted Carrots/Charred Fennel/Braised Cabbage/Herb Silken Tofu/Green Onion/28
GARAM MASALA ROASTED BUTTERNUT SQUASH/Celery Root-Truffle Puree/Smoked Pumpkin Seeds/Pickled Grapes/Frisee/28
AMISH CHICKEN UNDER A BRICK/Artisan Stoneground Grits/Sautéed Kale/Roasted Chicken-Dijon Jus/29
DUCK BREAST/Cauliflower Rice/Roasted Butternut Squash/Crispy Cabbage/Onion Gastrique/38
HANGAR STEAK/Blue Cheese Fondue/Potato Puree/Blistered Brussel Sprouts/Shallot Strings/34

DRY AGED & GRASS FED BEEF BURGERS

{Served with House Made Pickle/House Made Ketchup & Choice of Potato Fries, Green Salad or Sweet Potato Fries (+\$2)}

- KOBE BEEF BURGER/Red Onion Jam/Lettuce/Tomato/Brioche Roll/22
THE 50-50 BURGER/50% Dry-Aged Grass Fed Beef & 50% Nueske Bacon Patty/Brioche Roll/17
Get it "Stacked" with a Fried Egg, Sriracha Aioli & VT Cheddar/3

"FOR THE TABLE"

- CRISPY BROCCOLI/Taggiasca Olive Crumb/Spicy Paprika Tzatziki/8
HOMEMADE WHIPPED RICOTTA/Local Honey/Sesame Seeds/Sea Salt/Grilled Bread/9
SMOKED BLUEFISH PATE/Crispy Capers/Marinated Red Onion/Cherry/Garlic Bread/9
MUSHROOM MOUSSE/Pickled Carrots/Shitake/Radish/Mustard Seed/Toast/9
TANDORI CRISPY CHICKPEAS/Smoked Tomato Jam/Cucumber Ribbons/8

EXECUTIVE CHEF ZACHARIAH CAMPION

EXECUTIVE SOUS CHEF STEVEN TISDALE