

DINNER

SPRING

“FOR THE TABLE”

FALAFEL & SHISHITO PEPPERS
Tzatziki/Tomato/Sesame Oil
CHICKEN LIVER & GRAND MARNIER PATE
Apricot-Mustard/Thyme Toast
“BACON”
Pecan Nougat/Pickle Egg/Maple-Balsamic/Cassis Caviar
RED ONION FRITTERS
Local Sour Cream/Chives
{ 9 }

SIDES

TEMPURA CAULIFLOWER/Almond Puree/Balsamic Reduction
POTATO PEROGI/Sweet Onion/Crème Fraiche/Napa Cabbage
ROASTED ASPARAGUS/Pancetta/Hollandaise
ROASTED BRUSSELS SPROUTS/Tarragon Butter

{ 7 }

7 Course Chef's Tasting - 95/125 with Wine Pairing

GREENS

ROASTED SPRING RAINBOW CARROT SALAD/Lingonberries/Crispy Goat Cheese/Pumpnickel Crumble/Limoncello Vinaigrette/14
WALDORF SALAD/Gem Lettuces/Red Grapes/Daikon/Honey Crisp Apples/Roasted Walnuts/Toasted Marshmallow/Citrus-Poppy Dressing/13
HYDROPONIC SPINACH & SHAVED MUSHROOM SALAD/Shaved Baby Bella Cheese/Fresh Mint/Pistachio & Lemon Vinaigrette/13
CONNECTICUT KALE & APRICOT/Parmesan/Almonds/Dried Apricot/Almond Cracker/White Wine & Apricot Vinaigrette/13
BOSTON BIBB & GORGONZOLA/Cheshire Bibb Lettuces/Crispy Poached Egg/Nueske Bacon/Blue Dressing/14

STARTERS

BLUE CRAB BISQUE/Crispy Polenta/White Truffle Powder/Blue Crab Salad/12
ROASTED BEET AND LOCAL GOAT CHEESE SALAD/Pea Tendrils/Almond Brittle/Yellow Tomato Vinaigrette/13
BERKSHIRE PORK BELLY PUFFY TACO/Sriracha Aioli/Flour Tortillas/Shaved Radish Salad/Citrus/VT Aged Cheddar/15
BOURBON BRISKET RAMEN/Rice Noodles/House BBQ-Beef Broth/Snow Peas/Mayu/Kohlrabi/Poached Egg/Straw Mushrooms/16
3 HOUR ROASTED PARSNIP WITH HERBED RICOTTA GNOCCHI/Orange Blossom Honey-White Wine Sauce/E.V.O. Powder/14
PAN SEARED GEORGE'S BANK SCALLOPS/Ramp Butter/English Peas/Grilled Ramps/Crispy Prosciutto/17
FOIE GRAS A LA BRULEE & DONUTS/Ver Jus/Plums/Pancetta/Pecan Puree/Cassis Caviar/Basil Crystal/17

MAINS

RAVIOLO DI ZUCCA /Crispy Ricotta/Spring Nettle Pesto/Red Pepper-Citrus Butter/Shaved Squash/27
BONELESS BRAISED LAMB SHANK/Soft Polenta/Roasted Carrots/ White Grapefruit/Sweet Potato Chips/ 33
CEDAR PLANKED WILD ALASKAN KING SALMON/Asparagus and Orange Couscous/Basil/Charred Red Onions/Lemon Buerre Blanc/38
PRIME SKIRT STEAK/Crispy Cauliflower/Garlic Aioli/Pearl Onion/Goat Cheese Creamed Spinach/Balsamic-Truffle Reduction/31
MOROCCAN VEGETABLE TAGINE/Chickpeas/Asparagus/Roasted Peppers/Tomato/Spinach/Silken Basil Tofu/26
CIOPINNO “FISHERMAN’S STEW”/Mussels/Clams/Gulf Shrimp/Scallop/Tomato Broth/Garlic Toast/36
AMISH CHICKEN UNDER A BRICK/Artisan Stoneground Grits/Sautéed Kale/Roasted Chicken-Dijon Jus/28

DRY AGED & GRASS FED BEEF BURGERS

{Served with House Made Pickle/House Made Ketchup & Choice of Potato Fries or Green Salad}

CHEDDAR & ALE BURGER/Caramelized Onions/Cheddar & Ale Sauce/Brioche Roll/17
THE 50-50 BURGER/50% Dry-Aged Grass Fed Beef & 50% Nueske Bacon Patty/Brioche Roll/17

Make it “Animal Style” with a Fried Egg, Sriracha Aioli & VT Cheddar - 3