

LUNCH

SPRING

“FOR THE TABLE”

FALAFEL & SHISHITO PEPPERS
Tzatziki/Tomato/Sesame Oil
CHICKEN LIVER & GRAND MARNIER PATE
Apricot Jam/Whole Grain 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 }

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

Add: Diver Scallops 10 Grilled Skirt Steak 10 Grilled Chicken Breast 7 Gulf Shrimp 10 Wild Salmon 12

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

SANDWICHES

{All Served with Potato Fries or Green Salad. All Sandwiches Available on Whole Wheat Wrap}

THE CUBANO/Roasted Pork Shoulder/Ham/Rosemary Dijon/Swiss Cheese/House Made Pickles/Toasted Baguette/15
JUMBO LUMP CRAB CAKE BLT/Horseradish-Dijon Crema/Kale/Tomato/Red Onion/Whole Grain Bread/17
WARM CAMEMBERT & PLUM SANDWICH/Roasted Plums/Balsamic & Black Truffle Reduction/Whole Grain Bread/17
PRIME FRENCH DIP STEAK SANDWICH/Swiss Cheese/Roasted Red Peppers/Caramelized Onions/Beef Jus/Artisan Bun/16
HUMMUS & FALAFEL PITA/Roasted Garlic and Pickled Eggplant Hummus/Parsley Pesto Puree/Chopped Kale/Pita/14

MAINS

RAVIOLO DI ZUCCA /Crispy Ricotta/Spring Nettle Pesto/Red Pepper-Citrus Butter/Shaved Squash/27
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
AMISH CHICKEN UNDER A BRICK/Artisan Stoneground Grits/Sautéed Kale/Roasted Chicken-Dijon Jus/27

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 & Cheddar Cheese - 5