

# STARTERS

WHITE WINE STEAMED MUSSELS - 14  
Feta, Confit Garlic, Mint, Preserved Lemon

CORNERSTALK LETTUCES - 12  
Grapefruit, Landaff Cheese  
Black Walnut Vinaigrette, Pimenton Brittle

ROASTED SUNCHOKES - 12  
Pea Greens, Winesap Apples, Cider Vinaigrette

LENTIL & PARSNIP SOUP - 10  
Pork Cracklin', Dill

BEEF HEART PASTRAMI CARPACCIO - 14  
Aioli, Pickled Asparagus, Rye Crisp

CHARRED BEETS - 12  
Brookford Farm Greek Yogurt, Almond Dukkah

HOUSE CHARCUTERIE  
FOR ONE - 15 // FOR THE TABLE - 25  
Cured, Smoked Meats & Patés - Mustard, Pickles & Toast

HOUSE PICKLED & FERMENTED VEGETABLES  
FOR ONE - 12 // FOR THE TABLE - 20  
Jam, Cultured Butter & Baguette

CHEESE - 13  
Winnimere, Cow's Milk, Jasper Hill, VT  
Beet & Sweet Annie Biscotti - Blackberry Jam

# MAINS

STUFFED TROUT - 26  
Oats, Dried Cranberries & Tarragon  
Watercress, Green Peppercorn Beurre Rouge

BLACK PEPPER MALTAGLIATA PASTA - 28  
Mycoterra Mushrooms, Preserved Lemon  
Black Walnuts, Mint, Parmesan

PAN ROASTED BOAR CHOP - 32  
Rye Berries, Pecans, Crab Apples, Tarragon & Mint  
Chard, Pecan Truffle Butter

HERB ROASTED CHICKEN BREAST - 27  
Potato Mille Feuille, Greens, Jus

ADOBO-RUBBED HANGER STEAK - 32  
Yellow Rice, Refried Beans, Parsley Salad, Corn Tortilla,  
Crema, Purple Haze Hot Sauce

LOCAL GRAIN RISOTTO - 24  
Marfax Beans & Beets, Smoked Cabbage  
Cilantro Chutney, Fried Egg

# 4 COURSE TASTING MENUS

Omnivore \$50/person

Vegetarian or Vegan \$40/person

Wine Pairings \$25/person

# drink

## COCKTAILS

DEVIL IN THE DETAILS 13  
Tequila Blanco, Blackberry Shrub,  
Becherovka, Lime, Bitters

RESIN D'ETRE 13  
Black Cardamom Scotch, Honeycrisp Apple, Maple,  
Lemon, Mastic, Cedar Smoke

COSMONAUT 13  
Cold River Vodka, Real Cranberry, Allspice Dram  
Lemon, Rosemary

19TH CENTURY COCKTAIL 13  
Back River Gin, Genepi, Lemon,  
Creme de Cacao, Orange Blossom Water

SEAWEED FOREST 13  
Wakame Infused Mezcal, Pineapple Gomme,  
SPD Triple Sec, Lime Juice, Egg White

ALPINE GARDEN 13  
Cold River Gin, Spruce Liqueur,  
Breckenridge Bitters, Cocchi Americano

FELIX LEITER 13  
Copper & Kings Craft Brandy,  
Wild Creme De Menthe, Orange Curacao,  
Peach Infused Fernet Branca, Flamed Orange

NĒNĒ-GRONI 13  
Plantation Stiggins Fancy Pineapple Rum,  
Coconut Washed Campari, Vermouth

DARK WINGS, DARK WORDS 13  
Mad River Rye, Vermouth di Torino,  
Cynar, Chicory, Prune Bitters

## NON ALCOHOLIC

MINT CONDITION 8  
Wild Mint, Lime, Dark Syrup, Ginger Ale, Bitters

BLACKBERRY SHRUB 8  
Summer Blackberry Shrub, Lemon, Sparkling Water

## BEER

### DRAFT

GNEISS SONNENSCHNEID KOLSCH, ME (16OZ) 4.5% 8  
NIGHT SHIFT SANTILLI IPA, MA (16OZ) 6.0% 8  
ALEXANDR 10 PILSNER, SCHILLING BEER CO, NH (16OZ) 4.7% 8

### BOTTLE & CAN

PEEPER PALE ALE, ME (16.9OZ) 5.5% 12  
ALLAGASH WHITE, ME (12OZ) 5.1% 8  
HERMIT THRUSH BRATTLEBEER, SOUR ALE, VT (16OZ) 5.2% 13  
BANDED HORN VERIDIAN IPA, ME (12OZ) 6.0% 8  
RELIC "6" TRIPLE IPA, CT (12OZ) 10.0% 9  
QUEEN CITY YORKSHIRE PORTER, VT (12OZ) 5.0% 6

### CIDER

PROSPECT "SIDRO" MA (16OZ) 5.4% 9  
EDEN DRY SPARKLING CIDER, VT (375ML) 8.5% 15

## WINES BY THE GLASS

### BUBBLY

2010 CAVA BRUT RESERVE, LLOPART, SPAIN 13

### WHITES

2015 SAUVIGNON BLANC/SEMILLON, CH. BEAUREGARD, BORDEAUX 12  
2012 CHENIN BLANC, CHATEAU DE MERCUES, LOT, FRANCE 12  
2013 CHARDONNAY, VIN DES FOSSILES, BURGUNDY 14  
2012 MUSCADET SUR LIE "VALLET", LA RAGOTIERE, LOIRE 13

### ROSE

2016 CINSULT/GRENACHE/SYRAH, CH. DE LA SELVE, ARDECHE 12

### REDS

2013 PINOT NOIR, TRIPOD PROJECT, WILLAMETTE, OR 15  
2016 BAGA, FILIPA PATO, DAO PORTUGAL 12  
2015 ST EMILION, CHATEAU BILLERON, BORDEAUX 13  
2012 SANGIOVESE/MERLOT/SYRAH, TERRA D'ARCOIRIS, TUSCANY 14

ASK US ABOUT WHAT ELSE WE HAVE OPEN !