

food

starters

CORNERSTALK FARM LETTUCES

Pickled Fiddleheads, Wild Herbs,
Fern Vinaigrette
12

SHERRY STEAMED MUSSELS

Nettles & Confit Garlic
13

ROASTED RAMPS & MYCOTERRA SHIITAKES

Green Peppercorn & Shrimp Mayos,
Crispy Smoked Trout Skin
14

CHARCUTERIE PLATE

-Wild Boar & Milk Braised Pork Jowl Terrine-
-Cured Duck Breast-
House Mustards, Pickles, Toast
15

PICKLED RAZOR CLAMS

Baguette, House Butter
13

ROASTED PARSNIPS & CARROTS

Melted Oma - Cow's Milk Cheese
Pickled Yarrow Leaf
13

HOUSE PICKLED VEGETABLES

With Jam, Our Cultured Butter & Andrew's Bread
11

CHEESE

Phyllo Wrapped Moses Sleeper
-Cow's Milk, Jasper Hill, VT-
Wild Watercress, Spiced Cranberry Relish
11

LANGWATER FARM RADISHES

Creme Fraiche, Nigella Seeds
Parsnip Vinaigrette
10

mains

SPRING VEGETABLES ON THE DANCE FLOOR

Confit Green Garlic & Fiddleheads,
Mycoterra Shiitake Mushrooms,
Yellow Eyed Beans & Parsnips, Hakurei Turnips
Bloody Butcher Corn Fritters, Smoked Garlic Tzatziki
25

HERB BRINED & ROASTED CHICKEN

Maine Grains, Cucumbers, Pickled Red Onion, Mint
Rhubarb Salsa
26

PAN SEARED POLLOCK

Roasted Potatoes, Wild Greens & Lily Shoots
Wild Chive Butter
26

STEAK FRITES

Pepper Rubbed Hanger Steak, Lacto Fries,
Roasted Burdock & Asparagus,
Parsley & Pickled Red Onion Salad
Cognac & Tarragon Mayo, Red Wine Jus
30

HOUSE MADE PASTAS

MUSHROOM PAPPARDELLE

Poached Trout, Asparagus, Alexander,
Preserved Lemon, Crushed Hazelnuts, Cream, Egg Yolk
28

MUSHROOM PAPPARDELLE

Asparagus, Alexander, Preserved Lemon,
Crushed Hazelnuts, Cream, Egg Yolk
25

4 COURSE TASTING MENUS

Omnivore \$49/person
Vegetarian \$39/person
Wine Pairings \$25/person

drink

COCKTAILS

VICTOR LEMOINE	13
Tequila Blanco, HM Lilac Cordial, Montenegro, Lime - Served Up	
FREDERICK LAWLESS	13
Putnam Rye, Knotweed Syrup Lemon, Becherovka - Served Up	
MINOTAURE	13
Deacon Giles Gin, Masthia, Red Wine Syrup, Lemon, Thyme, Egg White - Served Up	
AGAINST THE SUN	12
Privateer Silver Rum, Caffè Moka, Falernum, Passionfruit, Lime, Aleppo Syrup, Bitters - Tiki Mugged	
SHISO COLD	13
Bradford Vodka, Shiso Liqueur, Ginger Wine, Lime, Ginger Bitters, Soda Water - On the Rocks	
PINE PINEAPPLE APPLE	13
Barr Hill Gin, Pineapple, Pine Liqueur, Apple Brandy, Underberg - Served Up	
MOUNT EVERETT	13
Berkshire Bourbon, HM Pine Vermouth, Peychaud's Bitters, Herbsaint - Served Up	
OLD CUBAN	13
Mad River First Run Rum, Lime, Wild Peppermint, Bitters, Bubbly Wine - Served Up	
GREEN HORNET	13
Backriver Gin, Stinging Nettle Puree, Threshold Farm Cider Vinegar, Honey - Served Up	
LOVAGE OR LEAVAGE	13
Mad River Bourbon, Lovage, Maple, Aquavit - Served Down	
FORAGED & FOUND	13
A lil this, a lil that	

NON ALCOHOLIC

KNOTWEED COOLER	8
Knotweed Syrup, Lemon, Cinnamon, Sparkling Water - On Ice	
THE PINEAPPLE EXPRESS	8
Fresh Pineapple, Lime, Privateer Brown Sugar Simple, Angostura, House Smoked Paprika - On Ice	
HOUSE KOMBUCHA	8
- On the Rocks	

BEER

DRAFT

HERMIT THRUSH PO TWEET SOUR PALE ALE, VT (16OZ) 5.2%	8
NIGHTSHIFT WHIRLPOOL PALE ALE, MA (16OZ) 4.5%	8
BRANDED HORN "NORWEALD" STOUT, ME (16OZ) 6.5%	8

BOTTLE & CAN

JACK'S ABBY HOUSE LAGER, MA (16OZ) 5.2%	7
BROOKLYN "SORACHI ACE" SAISON, NY (12OZ) 7.2%	8
TAP BREWING SOLAR PLEXUS DOUBLE IPA, MA (16OZ) 9%	10
BARREL HOUSE Z SUNNY 79 GINNED PILSNER, MA (12OZ) 6.2%	8
ALLAGASH WHITE, ME (12OZ) 5.10%	8
MYSTIC SAISON RENAUD, MA (375ML) 6.5%	9

CIDER

CIDER CREEK SAISON RESERVE, NY (12OZ) 6.9%	8
EDEN DRY SPARKLING CIDER, VT (375ML) 6%	15
2013 SHACKSBURY "PET NAT", VT (750ML) 6.7%	32

WINES BY THE GLASS

BUBBLY

2014 CAVA BRUT NATURE, NAVERAN, SPAIN	13
---------------------------------------	----

WHITES

2016 SAUVIGNON BLANC... "4 CEPAGES", DOM PAJOT, GASCONY	12
2015 MUSCADET, SWICK, YAMHILL-CARLTON, WILLAMETTE VALLEY, OR	14
2015 TREBBIANO, CA'LIPTRA, MARCHE	13
2015 CHARDONNAY, BURONFOSSE, JURA	14

ROSE

2015 CANAIOLO, MONTENIDOLI, TUSCANY	12
-------------------------------------	----

REDS

2011 CHIANTI "COLLI FIORENTINI", POGGIO ROMITA, TUSCANY	12
2015 CABERNET FRANC, DOMAINE DES CHENAIES, BOURGUEIL	13
2013 SYRAH "ULTRA VIOLET", VIGNOBLE REVEILLE, ROUSSILLON	15
2014 PINOT NOIR, BENCH, SONOMA	14
2014 MALBEC "GOULEYANT", GEORGES VIGOUROUX, CAHORS	12

ASK US ABOUT OTHER WINES WE HAVE OPEN !