

STARTERS

SHERRY STEAMED MUSSELS - 14

Garlic, Ginger, Scallions

SPLIT PEA SOUP - 11

Narragansett Creamery Feta, Lavender, Toasted Hazelnuts

CORNERSTALK FARM LETTUCES - 12

Local Apples, Bayley Hazen Blue Cheese

Black Walnut Vinaigrette, Salt Brittle

SHAVED GOLDEN BALL TURNIPS - 11

Mint, Pecans, Cider Vinaigrette

THYME ROASTED SWEET POTATOES - 12

Celery Root Remoulade, Dandelion Greens

SMOKED TROUT - 12

Juniper Roasted Parsnips

CHEESE - 12

Verona, Sheeps Milk, Vermont Shepherd, VT

Scallop Puree, Citrus Segments, Candied Rind

HOUSE CHARCUTERIE

FOR ONE - 13 // FOR THE TABLE - 22

Cured, Smoked Meats & Patés - Mustard, Pickles & Toast

HOUSE PICKLED & FERMENTED VEGETABLES

FOR ONE - 11 // FOR THE TABLE - 18

Jam, Cultured Butter & Baguette

ROASTED COLORFUL RADISHES - 12

Melted Reading, Pumpkin Jam

MAINE CRAB SALAD - 14

Marinated Heiwa Tofu, Sichuan Peanuts, Cilantro

ROASTED LONG PIE PUMPKIN - 12

Celery Root Puree, Maple Black Walnuts

MAINS

CRISPY BRAISED PORK SHOULDER - 29

Spinach, Bloody Butcher Corn Grits, Nectarine Mustard

SPICY SEAFOOD STEW - 28

Monkfish, Diver Scallops & Mussels

Potatoes & Watercress In a Rezha Pepper & Tomato Broth

HOUSE MADE TAGLIATELLE PASTA - 27

Brussels Sprouts, Confit Wild Mushrooms,

Preserved Lemon, Horseradish Cream, Parmesan

WILD MUSHROOM RUBBED HANGER STEAK - 32

Lacto Fries, Mushroom Ketchup

Braised Cipollini Onions, Confit Carrots

Parsley & Pickled Red Onion, Red Wine Jus

LOCAL GRAIN RISOTTO - 24

Marfax Beans & Beets, Smoked Napa Cabbage

Cilantro Chutney, Fried Egg

4 COURSE TASTING MENUS

Omnivore \$50/person

Vegetarian or Vegan \$40/person

Wine Pairings \$26/person

please inform your server if you or a person in your party has a food allergy

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness

drink

COCKTAILS

MILK PUNCH, NOVEMBER 13
Local Rum & Apple Brandy, Roasted Sweet Potatoes,
Cranberry, Citrus, House 'Bell Seasoning' - Over Ice

DARK PATH 13
Short Path Autumn Gin, Blackberry Shrub, Lime,
Angostura, Underberg Bitters - Served Up

MONTAÑA VERDE 13
Papilio Vermont 'Tequila', Sherry,
Amaro Montenegro, Lemon, Salt - Served Up

RESIN D'ETRE 13
Black Cardamom Scotch, Crabapple, Maple,
Mastic, Cedar Smoke - Served Up

SELERO 13
Cold River Vodka, Celery, Elderflower,
Sherry, Lemon - Served Up

IDOL OF ME LIFE 13
House Four Rum Blend, Coconut Washed Campari,
Burnt Lime Syrup, Tiki Bitters - Over Ice

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

PROCTOR 14
Stone Cutter Barrel Aged Gin, Tamarind Cordial
Cocchi Americano, Maple, Mole Bitters - Served Up

MILD BREEZE ON A FINE DAY 13
Peloton Mezcal, Suze, Bonal, Shiso Liqueur
Served Down

FORAGE ROCK & RYE 13
Rye, Red Clover Rock Sugar, Horehound,
Citrus, Spices, Aged on Maple Wood
Served Down

NON ALCOHOLIC

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

SUMAC-ADE 8
Wild Sumac lightly sweetened - On Ice

BEER

DRAFT

GNEISS SONNENSCHN KOLSCH, ME (16OZ) 4.5% 8
GREAT NORTH ALEWORKS IPA, NH (16OZ) 7% 8
AERONAUT SAISON OF THE WESTERN GHATS, MA (16OZ) 5.5% 8

BOTTLE & CAN

BANDED HORN VERIDIAN IPA, ME (12OZ) 6.0% 8
WHITE BIRCH DOUBLE IPA, NH (12OZ) 9.2% 8
ALLAGASH WHITE, ME (12OZ) 5.10% 8
PEEPER PALE ALE, ME (16.9OZ) 5.5% 12
HERMIT THRUSH BRATTLEBEER SOUR ALE, VT (16OZ) 5.2% 9
QUEEN CITY YORKSHIRE PORTER, VT (12OZ) 5% 6

CIDER

PROSPECT "SIDRO" MA (16OZ) 5.4% 9
EDEN DRY SPARKLING CIDER, VT (375ML) 8.5% 15
2013 SHACKSBURY "PET NAT", VT (750ML) 6.7% 32

WINES BY THE GLASS

BUBBLY

NV VOUVRAY BRUT, DOMAINE DU VICKING, LOIRE 13

WHITES

2015 SAUVIGNON BLANC... "4 CEPAGES", GASCONY, FRANCE 12
2007 RIESLING, QUERBACH, RHEINGAU, GERMANY 13
2015 CHARDONNAY, ALISIERS, MACON-MILLY, BURGUNDY 14
2012 MUSCADET, 'COMTE LELOUP', CHATEAU DE CHASSELOIR, LOIRE 14

ROSE

2016 ROSÉ DE LOIRE, CHATEAU SOUCHERIE, ANJOU 12

REDS

2011 PINOT NOIR, DOMAINE FOUASSIER, SANCERRE, LOIRE 14
2015 MENCIA, "UNCULIN" JOSE ANTONIO GARCIA, BIERZO, SPAIN 13
2007 BORDEAUX, CHATEAU LAFON-FOURCAT, JL THUNEVIN 13
2015 SYRAH "LA RENOMMEE" DOMAINE LOMBARD, RHONE 13

ASK US ABOUT WHAT ELSE WE HAVE OPEN !