

STARTERS

SMOKED ARCTIC CHAR ECLAIRS - 13

Dill, Creme Fraiche, Sea Vegetables

SHERRY STEAMED MUSSELS - 14

Garlic, Ginger, Scallions

CORNERSTALK FARM LETTUCES - 12

Local Apples, Middlebury Blue Cheese,
Black Walnut Vinaigrette, Salt Brittle

ROASTED SQUASH SALAD - 12

Beet Marinated Narragansett Mozzarella,
Hyssop, Pecans, Citrus Vinaigrette

SHAVED GOLDEN BALL TURNIPS - 11

Mint, Pecans, Cider Vinaigrette

HOUSE CHARCUTERIE

FOR ONE - 13 // FOR THE TABLE - 22

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

HOUSE PICKLED & FERMENTED VEGETABLES

FOR ONE - 10 // FOR THE TABLE - 18

Jam, Cultured Butter & Baguette

ROASTED COLORFUL RADISHES - 12

Spicy Narragansett Feta, Dill

MAINE CRAB SALAD - 14

Marinated Heiwa Tofu, Sichuan Peanuts, Cilantro

MAINS

HERB BRINED CHICKEN - 27

Pan Roasted Breast, Braised Leg & Thigh
Pepita Mole, Wild Rice, Radish & Cilantro Salad

SEARED BLUEFISH & DIVER SCALLOPS - 28

Summer Savory Spaetzle, Roasted Crabapples
Roasted Watermelon Puree

HOUSE MADE TAGLIATELLE PASTA - 27

Foraged Mushrooms, Macerated Tomatoes, Parmesan

PEPPER RUBBED HANGER STEAK - 32

Lacto Fries, Mushroom Ketchup
Braised Cipollini Onions, Broccoli
Parsley & Pickled Red Onion, Red Wine Jus

ROASTED LONG PIE PUMPKIN - 26

Vegetarian Boston Baked Beans, Napa Cabbage Salad,
Pickled Asparagus Gribiche, Apple Fritter

4 COURSE TASTING MENUS

Omnivore \$49/person

Vegetarian or Vegan \$39/person

Wine Pairings \$25/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

DOLGO SOUR 13
Dolgo Crabapple Gin, Lemon, Simple, Egg White - Served Up

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

GREEN FALL 13
Short Path Gin, Green Crabapple Juice,
Green Caraway Liquor, Sparkling Wine - Served Up

SILENCE... 12
Bradford Vodka, Goldenrod Liqueur,
SPD Triple Sec, Maple, Lemon, Violet - Served Up

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

YÁN KI MAI TAI 14
Squash Seed Bourbon, Overproof Rum,
Black Walnut Orgeat, Cider Vin - Over Ice

THE ELUSIVE TREE LOBSTER 13
BMD Barrel Aged Ethereal Gin, Lobster Mushroom Liqueur,
Cocchi Americano, Mole Bitters, Woodruff - Served Up

ANNIE ARE YOU OK 12
Soundspirit Aquavit, Lillet, Sweet Annie Bitters,
Soda - Over Ice

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

DARK WINGS, DARK WORDS 13
Mad River Rye, Vermouth, Tamworth Chicory Liqueur,
Cynar, Prune Bitters - Served Down

NON ALCOHOLIC

MALUS FIZZ 8
Crabapple, Maple Syrup, Egg White,
Soda Water, Orange Blossom Water

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

BEER

DRAFT

GNEISS SONNENSCHNEID KOLSCH, ME (16OZ) 4.5% 8
NIGHT SHIFT SANTILLI IPA, MA (16OZ) 6% 8
DECIDUOUS MEUSE BELGIAN PALE ALE, NH (16OZ) 6% 8

BOTTLE & CAN

CISCO SUMMER OF LAGER, MA (12OZ) 5.6% 6
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
MYSTIC SAISON RENAUD, MA (375ML) 6.5% 9
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) 6% 15
2013 SHACKSBURY "PET NAT", VT (750ML) 6.7% 32

WINES BY THE GLASS

BUBBLY

2015 CAVA BRUT NATURE, NAVERAN, SPAIN 13

WHITES

2015 SAUVIGNON BLANC... "4 CEPAGES", GASCONY, FRANCE 12
2016 TXAKOLINA, AMEZTOI, SPAIN 13
2015 "JAMBALAI" LA CLARINE, SIERRA FOOTHILLS, CA 14
2013 CHARDONNAY, VINCENT GIRARDIN, BURGUNDY 15

ROSE

2016 GRENACHE/SYRAH/CINSAULT, CHATEAU DE LA SELVE, RHONE 12

REDS

2015 CABERNET FRANC, BRETON, "TRINCH", BORGUEIL, LOIRE 13
2015 "FORAGE BLEND", COTURRI, SONOMA 15
2015 FRESIA, TENUTA MIGLIAVACCA, MONTFERRATO, PIEDMONT 12
2007 BORDEAUX, CHATEAU LAFON-FOURCAT, JL THUNEVIN 13

ASK US ABOUT OTHER WINES WE HAVE OPEN !