

# drink

## COCKTAILS

PEPINO SPRITZ	12
Mezcal , Cuke, Lemon, Bubble Wine, Angostura Amaro - Served On Ice	
SHISO COLD	11
Bradford Vodka, Shiso Liqueur, Ginger Wine, Lime, Ginger Bitters, Soda Water - On Ice	
OLD CUBAN	13
Mad River First Run Rum, Lime, Wild Peppermint, Bitters, Bubbly Wine - Served Up	
VICTOR LEMOINE	12
Tequila Blanco, HM Lilac Cordial, Montenegro, Lime - Served Up	
FREDERICK LAWLESS	13
Sazerac Rye, Knotweed Syrup Lemon, Becherovka - Served Up	
STAGHORN SOUR	13
Sumac Infused Bully Boy White Whiskey, Lemon, Simple, Peychaud's, Egg White - Served Up	
RED RIGHT HAND	13
Privateer Silver Rum, Strawberry Juice, Strega, Lime, Underberg - Served Up	
BOMBUS	13
Blended Scotch, Tamarind Liqueur, East India Sherry, Curacao, Bee Balm - Served Up	
DIRTY SPRING	13
Mythic Gin, Cocchi Americano, Fiddlehead Brine - Served Up	
SPRÛ CARRÉ	13
Mad River Rye, Spruce Syrup, Sweet Vermouth, Peychaud's, Herbsaint - Served Down	
FORAGED & FOUND	13
A lil this, a lil that	

## NON ALCOHOLIC

KNOTWEED COOLER	8
Knotweed Syrup, Lemon, Cinnamon, Sparkling Water - On Ice	
MINT CONDITION	8
Wild Peppermint, Dark Syrup, Lime, Q Ginger Ale - Up	
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
IDLE HANDS PATRIARCH, BELGIAN ALE, MA (16OZ) 5.8%	8

### BOTTLE & CAN

JACK'S ABBY HOUSE LAGER, MA (16OZ) 5.2%	7
WHITE BIRCH DOUBLE IPA, NH (12OZ) 9.2%	8
BARREL HOUSE Z SUNNY 79 GINNED PILSNER, MA (12OZ) 6.2%	8
ALLAGASH WHITE, ME (12OZ) 5.1%	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
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### WHITES

2016 SAUVIGNON BLANC... "4 CEPAGES", DOM PAJOT, GASCONY	12
2014 MUSCADET "LES SCHISTES", CHATEAU DE LA RAGOTIERE, LOIRE	12
2015 TREBBIANO, CA'LIPTRA, MARCHE	13
2016 CHARDONNAY, EMMANUEL FELLOTT, BEAUJOLAIS	12

### ROSE

2016 PINOT NOIR/GAMAY, FRANCOIS CHIDAINE, LOIRE	12
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### REDS

2015 CABERNET FRANC, DOMAINE DES CHESNAIES, BOURGUEIL	13
2015 "FORAGE BLEND", COTURRI, SONOMA	15
2014 PINOT NOIR, BENCH, SONOMA	14
2014 CABERNET/MERLOT, CHATEAU RICHARD, BERGERAC	12

ASK US ABOUT OTHER WINES WE HAVE OPEN !

# food

## starters

CORNERSTALK FARM LETTUCES  
Pickled Fiddleheads, Wild Herbs,  
Fern Vinaigrette  
11

SHERRY STEAMED MUSSELS  
Nettles & Confit Garlic  
13

ROASTED KALE RABE  
Chili Flake, Breadcrumbs, Pickled Kale Rabe  
10

CHARCUTERIE PLATE  
-House Paté- -Cured Duck Breast-  
Mustards, Pickles, Toast  
15

BUCKLE FARM RADISHES  
Creme Fraiche, Nigella Seeds, Parsnip Vinaigrette  
10

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

MARINATED HEIWA TOFU  
Kimchis, Pickles, Gochujang  
9

ASPARAGUS & SOFT-BOILED GOOSE EGG  
13

BUCKLE ARUGULA SALAD  
Dates, Toasted Black Walnuts, Fava Leaves  
Parmesan Oil, House Aged Wine Vinegar  
12

CHEESE  
Phyllo Wrapped Moses Sleeper  
-Cow's Milk, Jasper Hill, VT-  
Local Strawberries, Arugula, Crabapple Jelly  
12

## mains

SPRING VEGETABLES ON THE DANCE FLOOR  
Confit Green Garlic & Fiddleheads,  
Mycoterra Shiitake Mushrooms,  
Yellow Eyed Beans & Parsnips, Hakurei Turnips  
Bloody Butcher Cracked Corn Fritters,  
Smoked Garlic Tzatziki  
25

HERB BRINED & ROASTED CHICKEN  
Maine Grain Tabouli, Rhubarb Relish  
26

POPPY SEED CRUSTED POLLOCK  
Buckwheat, Beach Vegetables, Spruce 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 MUSHROOM PAPPARDELLE  
Asparagus, Alexander, Preserved Lemon,  
Crushed Hazelnuts, Cream, Egg Yolk  
25

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## 4 COURSE TASTING MENUS

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