Appetizers

**Chilled Watermelon and Jonah Crab Soup 16**

lemongrass, shallot, olive oil, fine herbs

**Grilled Octopus 15**

Shaved fennel salad, Riesling vinegar, pickled fresno peppers, oregano, confit potatoes

**Local Greens Salad 13**

maple balsamic vinaigrette, cucumber, pickled shallot, candied walnuts

**VT/NY Cheese and Charcuterie Plate 18**

assorted cheeses, charcuterie, homemade crackers, pickles, and jam

**Fig and Prosciutto Salad 14**

red veined sorrel, Boujee blue cheese, pinecone bud syrup

Mains

**Vermont Raised Pork Tenderloin 38**

creamed leeks, carrot puree, baby vegetables, ancient grains

**Roasted Local Duck Breast 39**

sweet potato puree, sauteed kale, local wild mushrooms, shallot cardamom jus

**Pan Seared Halibut** **38**

roasted eggplant, romesco sauce, farm fresh vegetables, black garlic vinaigrette

**Pesto Cavatelli 29**

english peas, ham, roasted tomatoes, garden herbs, parmesan

**Butter Poached Maine Lobster 48**

preserved lemon risotto, heirloom tomato nage, summer vegetables, wild herb salad