

Appetizers

Green Gazpacho 13

oven dried tomatoes, garlic croutons

Mahi Mahi Ceviche 15

mango, passionfruit, mint, plantain chips

Local Greens Salad 13

blue cheese and local currant terrine, candied walnuts, honey and lavender vinaigrette, red onions

VT/NY Cheese and Charcuterie Plate 19

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 Beef Ribeye 44

pomme puree, baby zucchini, thumbelina carrots, red wine jus, Ploughgate butter

Tempura Squash Blossoms 32

ricotta and parmesan filling, cauliflower puree, roasted romanesco, zucchini twirl

Pan Seared Striped Bass 36

tomatillo, preserved lemon, herb salad, asparagus, ancient grains, brown butter sherry vinaigrette

Cavatelli Carbonara 30

prosciutto cotto, sugar snap peas, parmesan cream, sous vide cage free egg, fine herbs

Roasted Local Chicken Breast 36

wild mushroom risotto, leek cream

