

Spring Pea Soup pea sponge, minted crème fraiche, pickled radish, pistachio powder	14
Oysters and Cucumbers shaved cucumber ribbons, oak smoked cucumber broth, carrot, micro greens	15
Asparagus and Iberico aioli foam, marcona almonds, pinecone bud syrup, red veined sorrel	15
Crispy Frog Legs herb puree, garlic confit, grilled scallions, shimeji mushrooms	16
Local Greens Salad shaved spring vegetables, local honey and lavender vinaigrette, roasted red onions	14
Vermont Cheeses and Charcuteries served with house made crackers, pickles, and jam 1 selection \$7 3 selections \$20 5 selections \$31	
CHEESES CHARCUTERIES	
Jacks Blue, Parish Hill, <i>Raw Cow</i> Smoked Paprika Salami	
Winter Wheel, Twig Farm, <i>Raw Goat</i> House Smoked Ham	
Whitney, Jasper Hill, <i>Raw Cow</i> Fennel Salami	

Storyteller, Grafton Village, Raw Sheep

Madonna. Sage Farm, Goat

Local Pork Ragout
hummus mezzaluna, snap peas, golden beets, pickled mustard jus37Cornmeal Crusted Soft Shell Crab
deconstructed tartar sauce, wilted swiss chard, pickled stems, crispy polenta39Rabbit Duet
seared loin, confit leg, potato foam, morel mushrooms, fava beans, ramp aioli44Herb Crusted Striped Bass
asparagus, spring dug parsnips, baby zucchini40Roasted Chicken Breast
romesco sauce, fregola, baby carrots, romanesco36

Vermont Department of Health Notice: Consuming raw or undercooked meat, eggs, poultry, fish, or shellfish increases the risk of food borne illness.

Bresaola

Juniper Salami