

Wild Vermont Chanterelle Mushroom Soup micro greens, wild mushroom oil	1	7
Tuna Carpaccio red onion, tomato, jalapeno, micro greens, sesame seeds	2	21
Roasted Pork Belly celeriac slaw, maple barbecue	1	.6
Wild Crafted Salad locally gathered greens and wild herbs, local honey and garden lavender vi		4
Watermelon Salad wild Vermont mint, local feta, pinecone bud syrup, wild greens	1	5
New England Cheeses and Charcuteries served with house made crackers, pickles, and 1 selection \$7 3 selections \$20 5 selections \$31	jam	
CHEESES	CHARCUTERIES	
Tres Bonne, Boston Post Dairy, <i>Goat</i>	noked Paprika Salami	
Sherry Gray, Jasper Hill, Cow and Cow Cream Ho	ouse Smoked Ham	
Mountain Ash, Sweet Rowen Farmstead, Cow Ju	ıniper Salami	
Mad River Blue, von Trapp Farmstead, <i>Raw Cow</i> Br	resaola	
Timberdoodle. Woodcock Farm, Cow		
Spinach and Ricotta Agnolotti pea puree, pea tendrils, wild mushrooms, butternut squash	34	
Pan Seared Spanish Mackerel cucumber, cherry tomato, and red onion slaw, carrot puree, roasted baby ca	arrots 37	
Lobster Risotto heirloom tomato compote, micro greens, parmesan, wild lobster mushroom	40 าร	
Pan Roasted Local Duck Breast wilted kale, blueberry jus, pearl onions, wheat berries	39	
Northeast Family Farms Beef Tenderloin pomme puree, baby turnip, baby zucchini, garden herb jus	44	