

Ham Plate (Daily Selections & Preparation) -13

Oysters - Mayflower Point, MA 1/2dz. Cocktail Sauce, Mignonette -15

'Tonno di Maiale' - House-Cured Ham Braised in Olive Oil & Wine, Grilled Bread -11

Pork Rinds -5

Wood Fired Bread- Radish Butter -5

Small

Winter Squash Fritters - Honey -7

Chioggia Beets - Feta, Hazelnuts & Currants -7

Salt-Roasted Kennebec Potatoes & Smoked Bluefish - Buttermilk -9

Grilled Octopus - Sunchokes, Scallions, Ginger -14

Treviso Radicchio - Bayley Hazen Blue, Apples, Pecans, Buttermilk -10

Beef Tartare - Oyster Sauce, Tarragon, Chips -15

Maine Lobster - Parsnip, Pickled Apple, Crispy Ham -15

Ham-Wrapped Rabbit Loin - Apples, Kohlrabi, Crème Fraiche -13

Pâté de Campagne - Pickles, Mustard -12

Hen of the Woods Mushroom Toast - House Bacon, Poached Farm Egg -14

French Breakfast Radishes, Baby Fennel & Hakeuri Turnips - Boquerones, Olive Oil -9

Large

Brown Butter Crepes - Chanterelles, House Ricotta, Braised Leeks, Winter Squash -22

Gulf of Maine Hake - Cippolini Onions, Potato, Pine Nuts -25

Hanger Steak - Coal Roasted Onion & Beet, Bayley Hazen Blue -29

Rabbit Leg - Buttered Celery Root, Parsnips, Cranberries -25

Sides

Crushed Potatoes - Tarragon -7

Kale Gratin - Prosciutto Breadcrumbs -7

Grilled Radicchio - Crème Fraiche, Pumpkin Seeds -7

*Most Vegetables on Tonight's Menu are from ½ Pint Farm & Jericho Settler Farm

Cheese

Grafton Village 'Ewexel' - Grafton, Vermont

Raw sheep milk. Aged 2 years. Buttery & Nutty. Similar to a Parmesan.

Woodcock Farm 'Ewe Too' - Weston, Vermont

Raw sheep milk. Aged 60 days. Semi Soft. Creamy, tangy & complex flavor.

Twig Farm 'Mixed Drum' - West Cornwall, Vermont

Raw goat & cow milk. Aged about 80 days. Natural rind and semi-firm.
Sweet & fresh tasting.

Boston Post Dairy 'Eleven Bros' - Enosburg Falls, Vermont

Raw goat milk. Aged 5 - 6 months. Rich, buttery & nutty,
mild goat's milk tang.

Lazy Lady Farm 'The Thin Red Line' - Westfield, Vermont

Pasteurized goat & cow milk. Bloomy rind with a layer of paprika.

Orb Weaver Farm 'Cave Aged' - New Haven, Vermont

Raw Jersey cow milk, nutty & robust. Aged 9 - 12 months.

Jasper Hill Farm 'Bayley Hazen' - Greensboro, Vermont

Raw cow milk. Natural rind blue cheese, Roquefort style, sweet, nutty, grassy, rich &
creamy.

Cabot 'Clothbound Cheddar' - Greensboro, Vermont

Pasteurized cow milk. Natural-rind, aged in the Cellars at Jasper Hill.

Cobb Hill 'Ascutney Mountain' - Hartland, Vermont

Raw cow milk. Natural rind, alpine-style cheese developed from a Swiss Appenzeller
recipe. Sweet & nutty and aged 7- 8 months.

Champlain Creamery 'Triple' - Vergennes, Vermont

Pasteurized cow milk, soft-ripened triple crème style cheese, smooth rich & tangy.

Von Trapp Farmstead 'Oma' - Stowe, Vermont

Raw cow, washed rind cheese. Smooth and approachable. Age