



Dinner

Snacks – 6

- Maple sea salted nuts
- Marinated olives, pickles and feta
- Sugar Mt. pork hot dog, buttered roll, house pickle relish, yellow mustard
Add: lamb chili, cheese curds, oxtail gravy -3 ea.
- Daily changing ceviche, pickled peppers
- Grilled vegetables, sauce romesco

Starters - 13

- Green pea soup, smoked pork hock, sorrel
- Half Pint Farm greens, beets, sharp provolone, watermelon
- Pan seared scallops, fennel, cucumber, raspberries, lemon balm, ice wine vinegar
- VT lamb chili, arepa, queso fresco, micro cilantro
- House made tortelloni, fresh ricotta, flint corn nuts, dandelion greens

Shares - 18

- Buttermilk fried chicken, frisee, chives, white anchovies, lemon
- Poutine with pomme frites, oxtail gravy, cheese curds
- Heirloom tomatoes, fried burrata, basil gastrique
- Eggplant caponata, vegetable crudo, Castleton crackers

Sandwiches – 14

(served with choice of fries or salad)

- Smoked turkey, tomato bacon jam, leaf lettuce, clothbound cheddar
- Hot pressed porchetta, house made pickles, mostarda, farmhouse jack
- Grass fed beef burger, lettuce, tomato, pickles, aioli on a roll
Add cheese or bacon -3
- Hemp seed whole grain burger, arugula, carrot ketchup

Mains - 29

- Pan seared quail, kasha mint salad, shaved radish, rhubarb-cherry jus
- BBQ beef brisket, bone marrow green beans, warm potato horseradish salad
- Wild mushroom risotto, ratatouille, truffle honey stuffed squash blossom
- Faroe Island salmon, succotash, Peruvian black mint, aji amarillo

Sides - 6

- Herb fries, aioli
- Greens, ice wine vinaigrette
- Roasted beets, chevre
- Bone marrow green beans

Red Hen bread and Vermont Creamery salted butter available upon request

Please note eating raw or undercooked food may increase your risk of foodborne illness