

# Lunch

# Small Plates - 7

- Maple sea salted nuts
- Marinated olives, pickles and feta
- Cornmeal crusted Lake Champlain Perch, Remolaude
- North Hollow Farm hot dog, buttered roll, relish, yellow mustard
- Daily changing charcuterie, grilled Red Hen toast
- Smoked cheddar and sweet potato fritters, quince mustard

### Sandwiches - 11

- Smoked turkey, tomato bacon jam, leaf lettuce, farmhouse jack
- Hot pressed porchetta, house made pickles, mostarda, farmhouse jack
- Grass fed beef burger, lettuce, tomato, pickles, and aioli on a roll Add cheese or bacon 3
- Hemp seed whole grain burger, arugula, carrot ketchup Add cheese -3
- Cider glazed pulled pork shoulder, bacon, apples, frisee, duck egg, roll

## Entree - 13

- Roasted beet soup, goat's milk ricotta, violet gastrique, crackers
- Autumn greens, dried cranberries, nuts, ice wine vinaigrette
- Heirloom apple salad, frisee, radicchio, sunflower seeds, boiled cider, sheep's milk blue cheese
- Celeriac gnocchi, foraged mushroom ragout, Jerusalem artichoke, Spring Brook raclette
- Buttermilk fried chicken, Brussels sprouts, leeks, white anchovies, lemon

#### Sides - 6

- Herb fries with aioli
- Greens, ice wine vinaigrette
- Roasted beets, chevre
- Caramelized cauliflower