

Starters

Roast Beet Salad

Jasper Hill bleu, arugula, fried prosciutto 9

Grilled Romaine

Vermont Ayr, lemon aioli, buttered sourdough crumble 8

Pan Seared Haloumi

granny smith apple salsa verde, crispy parsnips 10

“Partan” Bree Crab Bisque

native crab, crispy leeks, maple sherry crème fraiche 8

Grass-fed Beef Tartare

capers, herbs, quail egg, purple potato chips 11

Pan Seared Scallops

Foie Gras, fried leeks, celery root puree, concord grape gastrique 12

Charcuterie

pate de champagne, duck rilette, salted pork belly, compote,
Fiddlehead beer mustard, crostini 12

Entrees

Butter Roasted Scallops
beet carpaccio, cauliflower, kale, hazelnut vinaigrette 24

Roasted Atlantic Salmon
Prince Edward Island mussels, saffron lentil puree,
Brussels, chorizo vinaigrette 21

Boyden Farms Ribeye
sweet potato Lyonnaise, watercress, cranberry malbec demi 27

Forest Braised Pork Shank
hen of the woods, acorn squash,
hay smoked fingerlings, balsam fir jus 22

Rookie's Braised Short Ribs
blue hubbard gnocchi, swiss chard, blackberries 25

Stuffed Delicatta Squash
barley, farro, kale, Jasper Hill bleu, pickled cranberries 19

Coq Au Cerise
kale, porcini bread pudding, vanilla cardamom veloute 20

Chef's Tasting

You are invited to join Chef Jonathan Gilman as he presents this evening's tasting menu. Chef Gilman will gladly prepare for you a five course tasting that will highlight this week's best ingredients. Please inform your server if you have any eating restrictions, and the Chef will gladly prepare a tasting to suit your needs.

45

Chef Jonathan has also selected pairings for tonight's tasting. Inform your server if you would prefer to pair with our great wine selection or our artisan beer selection.

25

Desserts

Black and White Cookie Crème Brûlée
sugar cookie crumble, white and dark chocolate custard, mint whipped cream 7

Pumpkin Custard Pie
fried sage, lemon crème anglaise 7

“Cider Doughnut” Bread Pudding
clothbound cheddar ice cream, caramelized apples 7

Warning! Consuming raw or undercooked meat, fish, poultry and eggs may increase your risk of food borne illness.
Allergy Warning! This restaurant processes nuts, shellfish, gluten and other food products which may cause a reaction in certain people.
We reserve the right to substitute for product shortages
Parties over six may be charged a 20% gratuity.