

Starters & Shareables

Grilled Shrimp * 18

/Citrus Gel, Pickled Onion, Kiwi, Cucumber, Agua Fresca/

Oysters* 6/20 or 12/39

/Atlantic Fresh Oysters, House Mignonette, Lemon/

Add Caviar 12

Burrata 17

/Marinated Peppers, Charred Green Onion, Fennel-Celery Salad, Dukkah Seasoning/

Brooks Farm Beef Tartar 19

/Crispy Garlic Chili, Salsa Roja, Dijon, Croutons/

Roasted Octopus* 19

/Chimichurri, Lutenitsa, Bulgarian Feta Cheese, Fingerling/

Local Artisan Cheese & Salumi 24

/Compote, Honey, Marcona Almonds, Crostini/

Bread Basket 9

/House Made Sourdough and Focaccia, Signature Dip/

Crispy Pork Belly Skewer 17

/House Made Kimchi, Green Onion, Japanese Soy-Mirin Sauce/

Soup & Salads

Signature Seasonal Salad 15

/Power Greens, Radishes, Gorgonzola, Fennel, Signature Dressing/

Beet Salad 18

/Arugula, Pistachio, Labneh, Berries & Balsamic, Citrus Salt/

Seasonal Soup

/Homemade Soup Changed Based On Best Available Ingredients/

House Salad 14

/Fresh Greens, Rocket, Roasted Peppers, Strawberries, Sunflower Seeds, Lemon Dressing/

The restaurant showcases menus that draw from the best purveyors in New England, emphasizing fresh, local ingredients - including specialty cheeses, beef, chicken, pork, heirloom fruits and vegetables, all perfectly prepared by our team.

Ask for more information

Entrees

Local Half Chicken * 32

/Ginger Brine, Sautéed Bok Choy, Crispy Fingerling,
Spicy Kewpie Aioli/

Short Ribs * 44

/Braised Beef, Creamy Polenta,
Seared Onion, Cambodian Long Peppercorn/

Locally Sourced N.Y. Strip * 45

/Wedge Potatoes, Caramelized Onions, Beef Jus/

Warm Rabbit Sugo * 29

/Hand Made Tagliatelle Pasta, Cashew, Gremolata/
Add Truffle \$12

Seasonal Ravioli 28

/Rocket, Fennel, Balsamic, Pumpkin Seeds/
Add Truffle \$12

Sous Vide Pork Chop * 39

/12oz Bone In Pan Seared, Brown Butter, Fingerling
Potatoes, Green Onion, Herbs/
Add Truffle \$12

New England Catch * 44

/Brassicas, Crunchy Allium,
Beurre Blanc, Caper Powder, Smoked Roe/

Saffron & Bottarga Risotto * 37

/Vialone Nano Rice, Italian Cured Fish Roe, Corn Sauce,
Shrimp, Lemon Zests/

Sides and Add-ons

Sauteed Carrots 13

/Local Honey, Yogurt, Savory Granola/

Seasonal Risotto 15

/Chefs Signature Risotto/

Local Foraged Mushrooms 14

/Smoked Salt, Dry Fruit, Hazelnuts Warm Spice/

Sauteed Bok Choy 13

/Yuzu Buerre Blanc, Chili Crisps, XO Soy Sauce/

Papas Bravas \$12

/Crispy Wedge Potatoes, Smoked Paprika, Seared
Onions/

Seasonal Truffle 3g \$12

Oscietra Caviar 3g \$12

Save room for dessert !

Reservations are suggested/please call 802.263.9217/ menu subject to change due to seasonal condition

We reserve the right to add a service charge of 20% to parties of 6 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness