



Starters & Shareables

Brooks Farm Beef Tartar 20

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

Oysters 4/ea or 6/20 or 12/38

/Atlantic Fresh Oysters, House Mignonette, Lemon/

Add Caviar 12/24

Roasted Octopus 22

/Chimichurri, Lutenitsa, Bulgarian Feta Cheese, Bean Salad/

Baked Oysters 16

/Freshly Baked Oysters Of The Day/

Seafood Ceviche 18

/Citrus, Tomato, Cucumber, Agua Fresca, Jalapeno/

Grilled Shrimp 19

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

Burrata 17

/Roasted Red Peppers, Charred Green Onion, Tomatoes, Cucumber, Balsamic/

Spicy Tuna Bites 18

/Ahi Tuna, Crispy Sushi Rice, Sesame, Jalapeno, Spicy Mayo/

Artisanal Bread Basket 7

/House Made Sourdough and Focaccia, Signature Dip/

Vermont Artisan Charcuterie Board 24

/Chef's Selection Of Local Cheeses and Dry Aged Meats, Marcona Almonds, Crostini/

Soup & Salads

Signature Seasonal Salad 15

/Arugula, Watermelon, Cucumber, Feta, Seeds, Balsamic, Signature Dressing/

Beet Salad 18

/Baby Beets, Arugula, Pistachio Tuiles, Local Goat Cheese, Pistachio Dressing/

Seasonal Soup

/Homemade Soup Changed Based On Best Available Ingredients/

House Salad 13

/Fresh Greens, Cucumber, 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

/Seasonal Vegetable, Roasted Potatoes, Mushrooms
Lemon Thyme/

Lamb Chops 48

/Herb Marinated Lamb, Crispy Brussel Sprouts, Mash
Potatoes, Herbs/

Locally Sourced N.Y. Strip 49

/Creamy Mash Potatoes, Asparagus, Caramelized Onion,
Beef Jus/

Rabbit Sugo 29

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

Seasonal Ravioli 28

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

Pork Cutlet Milanese 36

/Bone In Crispy Breaded Cutlet, Fresh Greens,
Sundried Tomatoes, Fennel, Herb Aioli/

Fresh Catch Of The Day 44

/Seasonal Vegetable Risotto, Yuzu Bure Blanc,
Tobiko /

Seafood & Saffron Risotto 39

/Scallop, Shrimp, Fish, Bottarga and Corn Sauce,
Lemon Zest/

Sides

Foraged Mushrooms 14

/Smoked Salt, Dry Fruit, Hazelnuts, Za'atar Spices/

Sauteed Vegetables 12

/Seasonal Vegetables, Balsamic, Lemon Zests,
EVOO/

Seasonal Risotto 16

/Chefs Signature Risotto/

Asparagus 11

/Sea Salt, Lemon Zest/

Fries 12

/Mediterranean Style OR Truffle Parmesan/

Add-ons

New York Steak 34

/12oz Brooks Farm Sliced NY Steak/

Bone In Crispy Pork Chop 24

/Panko Bread Crumbs, Golden Brown/

Fresh Catch Of The Day 28

/Grilled or Pan Seared/

Grilled Jumbo Shrimps 18

/Pink Key West Shrimps/

Lamb Chops 33

/Grilled Herb Marinated/

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