



Starters & Shareables

Artisanal Bread Basket 6

/House Made Sourdough and Focaccia, Signature Dip/

Oysters 6/18 or 12/34

/Atlantic Fresh Oysters, House Mignonette, Lemon/

Meatballs 16

/Homemade Arrabiata, Parmesan, Basil, Crostini/

Baked Oysters 15

/Freshly Baked Oysters Of The Day/

Arancini di Riso 14

/Golden-Crispy Rice Coquettes, Soft Mozzarella Heart, Herb Aioli/

Sauvignon Blanc-Steamed Mussels 18

/Sausage, Cherry Tomatoes, Garlic, White Wine Butter Sauce, Grilled Bread/

Brooks Farm Beef Tartar 20

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

Spicy Tuna Bites 17

/Tempura Sushi Rice, Spicy Tuna, Jalapeno, Spicy Mayo/

Soup & Salads

Burrata 18

/Roasted Red Peppers, Fennel, Tomatoes & Garlic Confit, Grilled Bread, Herbal EVOO/

Beet Salad 16

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

Seasonal Soup 11

/Homemade Soup Changed Based On Best Available Ingredients/

House Salad 13

/Rocket, Roasted Red Peper, Cucumber, Chard Corn, Feta Cheese, Signature House 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.

Local's Favorites

Smashed Double Cheese Burger 19

/Double American Cheese, Pickles, Onion, 1000 Island,
French Fries/

Add Bacon \$4

Add Fried Egg \$3

Hidden Kitchen Wagyu Burger 28

/Blue Cheese, Caramelized Onion, Mushrooms, Tomato Confit,
Fry Sauce, Fries/

Add Sautéed Mushrooms \$3

Add Caramelized Onion \$2

Low & Slow BBQ Ribs

/1/2 Rack \$20

Full Rack \$36/

/Served With Choice Of Fries or House made Kimchi/

Marry Me Chicken 29

/Creamy Sun-dried Tomato Sauce, Homemade Pasta,
Parmigiano Reggiano/

Shrimp Scampi 32

/Home-Made Pasta, Garlic, Butter, White Wine/

Seasonal Vegetarian Ravioli 26

Add Truffle \$12

Tacos Of The Day 18

/Ask your server /

Sides and Add-ons

Upgrade to any side for \$5

Sautéed Mushrooms 13

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

Atlantic Salmon 22

/Grilled, Pan Seared or Blackened/

Ultimate Double Baked Potato 12

/Bacon, Butter, Cheddar, Sour Cream, Chives/

House-Made Kimchi 10

/Spicy Fermented Cabbage, Carrots, Chili,
Green Onion/

Parmesan White Truffle Fries 10

/Parmesan, White Truffle Oil, Herbs/

Crispy Brussel Sprouts 14

/Parmesan and Aioli/

Sautéed Vegetables 11

/Seasonal Vegetables, Balsamic, Lemon Zests, EVOO/

Shrimp 15

/3 Grilled or Blackened/

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