

Starters & Shareables

Grilled Shrimp * 18

/Japanese Citrus, Pickled Onion, Brassicas, Taggiasca Olives/

Oysters* 6/20 or 12/39

Atlantic Fresh Oysters, House Mignonette, Lemon

Add Caviar 12

Burrata 17

/Roasted Peppers, Squash, Dukkah Seasoning/

Brooks Farm Beef Tartar 19

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

Roasted Octopus* 19

/Chimichurri, Stracciatella, 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, Apples, Gorgonzola, Almonds,
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, Lemon Dressing, Dry Fruit,
Roasted Peppers and Squash/

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

/Lime & Ginger, Carrot Puree, Maple,
Seasonal Vegetables/

Short Ribs * 44

/Braised Beef, Creamy Polenta,
Cambodian Long Peppercorn /

Locally Sourced N.Y. Strip * 45

/1000 Layers Potato, Melted Alliums, Beef Jus/

Warm Rabbit Sugo * 29

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

Seasonal Ravioli 28

/Kale, 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, Polenta, Crunchy Allium,
Beurre Blanc, Capers, Smoked Roe/

Risotto del Pescatore * 37

/Vialone Nano Rice, Northeastern Seafood,
Tomato Sauce, Olives, Capers Powder/

Sides and Add-ons

Sauteed Carrots 13

/Maple, Yogurt, Savory Granola/

Local Foraged Mushrooms 14

/Smoked Salt, Dry Fruit, Hazelnuts Warm Spice/

Seasonal Risotto 15

/Chefs Signature Risotto/

Seared Polenta Cake 11

/Parmigiano, House Made Chorizo/

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