



THE HIDDEN KITCHEN Summer 2022 MENU

(GF gluten free, DF dairy free, V vegan, VEG vegetarian)

STARTERS

Bread Basket

Orchard Hill Breadworks \$4 (GF available—Earth Sky Time \$2)

Oysters*

Prince Edward Island Oysters, mignonette, lemon 6/\$18 or 12/\$36 (DF, GF)

Creamy Tomato Basil Soup

Lemon cream, focaccia croutons, fresh basil \$10 (VEG, GF without croutons)

Green Salad

Baby greens, herbs, crudites, marigold vinaigrette \$12 (DF, GF)

Cucumber Salad

Balsamic emulsion, Maplebrook Farm feta, Greek olives \$13 (GF, DF without feta)

Squash Baba Ganoush

Warm Orchard Hill bread, herbs, sumac \$15 (DF, GF sub gluten free bread)

MAINS

Seared Chicken Breast

Braised black bean, avocado puree, sweet corn relish, cilantro \$27 (DF, GF)

Beef Tenderloin Filet

Potato puree, haricot verts, creamy horseradish sauce \$40 (GF)

Baked Haddock

Crispy rice panko crust, garlic sauteed garden greens, charred lemon, mustard sauce \$28 (GF)

Stuffed Pattypan Squash

Wild rice, mushrooms, Grafton Village Cheese 2 year-aged cheddar, charred onion aioli \$27 (VEG, GF)

Executive Chef, Addie Davis

*Consuming raw meat, poultry, shellfish, seafood, unpasteurized milk, or eggs may increase your risk of foodborne illness. All ingredients are not listed. If you have any food allergies, please alert your server. Please note all parties of 6 or more guests will have an automatic 20% gratuity added to their check.

(Updated August 11th, 2022)