



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/

Asian Chicken Lollipop 16

/Crispy Chicken, Asian Slaw, Sweet & Spicy/

Grilled Shrimp 19

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

Burrata 17

/Marinated Peppers, Charred Green Onion, Tomatoes,
Cucumber, Balsamic/

Spicy Tuna Bites 18

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

Artisanal Bread Basket 9

/House Made Sourdough and Focaccia,
Signature Dip/

Local Artisan Charcuterie Board 24

/Chef`s Selection Of Local Cheeses and Dry Aged Meats,
Crostini/

Soup & Salads

Signature Seasonal Salad 15

/Arugula, Watermelon, Cucumber, Feta, Seeds
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

/Lavender Marinated Lamb, Seasonal Vegetable Risotto,
Herbs/

Locally Sourced N.Y. Strip 49

/Creamy Mash Potatoes, Asparagus, Caramelized Onion,
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

Pork Cutlet Milanese 36

/14oz Bone In Crispy Breaded Cutlet, Fresh Greens,
Tomatoes, Fennel, Lemon Dressing, Balsamic/

New England Catch 44

/Seasonal Risotto, Tobiko, Yuzu Bure Blanc/

Seafood & Saffron Risotto 39

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

Sides and Add-ons

Mediterranean Fries 13

/Feta, Mediterranean Spices, Lutenitza/

Sauteed Vegetables 12

/Seasonal Vegetables, Balsamic, Lemon Zests,
EVOO/

Seasonal Risotto 15

/Chefs Signature Risotto/

Parmesan Truffle Fries 11

/White Truffle, Parmesan, Herbs, Sea Salt/

Asparagus 11

/Sea Salt, Lemon Zest/

House-Made Kimchi 13

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

Grilled Jumbo Shrimps (3) 18

/Simply Grilled, Lemon Oil/

Local Foraged Mushrooms 14

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

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