



August 7th, 2017

Appetizers

Blueberry Gazpacho

sage, Jasper Hill Creamery 'Bayley Hazen Blue' \$12

"BLT Salad"

greens, bacon, Shelburne Farms 'Three Year', roasted tomato vinaigrette \$13

House Charcuterie

summer pickles, honey pepper relish, tallow toast \$18

Bonne Bouche Ravioli

the first corn, husk cream, wild greens \$15

Market Garden Greens

walnuts, Jasper Hill Creamery 'Moses Sleeper', blueberries, berry vinaigrette \$13

Chickpea Socca

ratatouille, sunflower-sungold purée, Vermont Creamery 'Bonne Bouche' \$14

Heirloom Tomato Salad

summer squash, baba ganoush, 12 year balsamic vinegar \$13

Entrees

Shelburne Farms Lamb

honey smashed potatoes, chicken of the woods, leeks \$35

Shelburne Farms Beef

potato rösti, corn-cucumber "raita", tomatillo purée \$37

Market Garden Eggplant Tempura

"farrotto", green beans, corn, eggplant purée \$29

Maple Wind Chicken

pappardelle, shiitake mushrooms, Blythedale Farm "Cookville Grana" \$31

Faroe Island Salmon

succotash, tomatillo salsa, tomato fondue \$36

A 20% gratuity will be added to parties of six or more guests.

Up to 6 methods of payment may be accepted, or a check may be split up to 6 times

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.