



MAY 18TH, 2018

APPETIZERS

- "MARFAX" BEAN PUREE, *early season brassicas, walnuts, chili vinaigrette* \$12
THIS MORNING'S MESCLUN, *clothbound, pickled ramps & fiddleheads, dry-hopped vinaigrette* \$12
"EVERYTHING FROM THE GARDEN" (FOR 2), *pumpkin seed pipian, scallion pancake* \$22
THE FIRST ASPARAGUS, *quail eggs, spent grain caneles, farmer's cheese* \$13
STUFFED NETTLE GNOCCHI, *lamb, Vermont Shepherd "Verano," herb pistou* \$16
EARLY SEASON BEET GAZPACHO, *puffed amaranth, apple blossom crème fraiche* \$14

ENTRÉES

- SHELBURNE FARMS PORK, *white bean-sunchoke puree, kale marmalade, pickled mushrooms* \$32
SHELBURNE FARMS LAMB, *rotation grains and legumes, malted yogurt, poached rhubarb* \$37
SHELBURNE FARMS BEEF, *ramp barley, shitake mushrooms, spring dug parsnips* \$36
FULL MOON FARM CHICKEN, *carrot "matcha," hominy, dandelion greens* \$34
FAROE ISLAND SALMON, *béarnaise, potato "escabeche," herb & radish salad* \$34
SPRING DUG PARSNIP GRITS, *Rhapsody tempeh, mushroom gravy, this morning's farm egg* \$29

SIDES \$7 each

SPRING DUG PARSNIPS – BRAISED GREENS – POPOVERS – ROASTED ROOTS

*This chicken was processed on a farm that was not inspected by the USDA
An 20% gratuity will be added to parties of six or more guests.
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.*



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