Plates

Oysters on the Half-Shell  half-dozen, mignonette, MKT
Grilled Squid Salad  squash, olives, almond 19
Shishitos  romesco, tarragon, sheep's milk cheese 11
Spiced Patty Pan Squash  white garlic puree, banana peppers, cilantro 10
Roasted Beets  onion jam, citrus vinaigrette 12
Summer Gazpacho  cucumber, tomato, peppers, paprika 14
Kale and Roasted Broccoli  creamy cheddar dressing, cheddar crisps 16
Market Garden Salad  radishes, sunflower butter, maple-balsamic vinaigrette 17
Buratta  tomatoes, grilled bread, basil pesto 21

Clams and Sausage  Shelburne Farms Italian sausage, NE clams, potatoes, fennel 19
Risotto  tomato raisins, squash, lemon, parmesan 19
Shells with Beef & Beet Bolognese  rainbow chard, whipped ricotta 21
Tomato Bucatini  tomato water, tomato leaf bucatini, crispy garlic 20
Shelburne Farms Gilbertie Tomato  quinoa, buttermilk 24
Shelburne Farms Lamb  braised lamb, eggplant, baba ganoush, cucumber, shiso 31
Shelburne Farms Beef  clothbound crema, crispy onions, chives, pickled cherry tomatoes 30
Striped Bass  red norland potatoes, shishito peppers, radicchio, smokey tomato sauce 32
Pork and Peppers  polenta, pork chop, pork belly, Old Root Farm peppers 34

Dessert

Chocolate Hazelnut Torte  Black Currant Jam, Black Raspberry, Raspberry 15
Champagne Currant Sundae  Champagne Currant, Red Currant, Cocoa Nib Tuile 15
Blueberry Bavarian Gateaux:  Blueberry Jam, Lime Curd, Chocolate Dacquoise-Almonds/Gelatin 16
Ice cream/Sorbet  cookie 9
Affogato  biscotti 9
Fruit bowl 11

A 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 a food-borne illness, especially if you have certain medical conditions.