



OCTOBER 3<sup>RD</sup>, 2018

## APPETIZERS

- CAULIFLOWER SOUP, *almonds, poached pears, "Caper Hill"* \$15  
THIS MORNING'S MESCLUN, *clothbound, radishes, jelly melon vinaigrette* \$12  
"EVERYTHING FROM THE GARDEN" (FOR 2), *celeriac cream, carrot romesco, crumpet* \$22  
PUMPKIN TAMAL, *butterbaby squash, Les & Nova's mushrooms, tomatillo-hazelnut mole* \$16  
BEETS & SQUASHES, *bacon, "Gore-Dawn-Zola," candied walnuts* \$15  
SHELburne FARMS BEEF TARTARE, *tallow fries, smoked cheddar, sesame greens* \$17

## ENTRÉES

- SHELburne FARMS LAMB, *smashed potatoes, winter squash, apple bordelaise* \$37  
NEW ENGLAND SWORDFISH, *fennel confit, fried eggplant, wild rice* \$37  
SHELburne FARMS BEEF, *potato galette, savoy cabbage, "Madison" fondue* \$38  
MAPLE WIND PORK, *pumpkin polenta, chard leaves & stems, cheddar-apple broth* \$34  
TOMATO RISOTTO, *cauliflower tikka masala, onion rings, crispy kale* \$30  
LIVER STUFFED MAPLE WIND CHICKEN, *green gumbo, purple rice, pickled carrots* \$34

## SIDES \$7 each

POPOVERS – WINTER SQUASH– PUMPKIN POLENTA – SWEET & SOUR BRASSICAS

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