



June 9th, 2019

Our menu changes with the growing season in Vermont and what's being harvested.
As you make your meal selections, we welcome any questions you may have about any item or preparation.

Appetizers

- Market Garden Mesclun creamy chive dressing, sunflower seeds, turnip 13
- Spring Vegetable Minestrone white beans, fennel, zucchini, olive oil 14
- Buckwheat Pancake morel conserva, whipped ricotta, golden Alexander 15
- Chevre Tartlet pink peppercorn crust, caramelized onion, spinach 16
- Lemon Balm Fazzoletti the first zucchini, isot pepper, Vermont Sheperd " Verano " 17
- Chicken Liver Pate grilled O bread, seasonal pickles, rhubarb mostarda 16
- Crispy Head Cheese spinach, microgreen salad, morel sauce 17

Entrées

- Braised Shelburne Farms Lamb 38
herb fregola, gunsho, bracken fern, tahini
- Shelburne Farms Beef Duo 40
crispy fingerlings, mustard greens, roasted red onions, bearnaise
- Maple Wind Farm Pork 36
smoked chickpea mash, confit baby fennel and carrot, chimichurri
- Stuffed Maple Wind Chicken 35
curried mushroom stuffing, Le Puy lentils, asparagus, black garlic yogurt
- Roasted Scallops 36
Summer squash, sweet onion, Shelburne Farms "popcorn grits"
- Potato Gnocchi 31
charred spring onions, shiitakes and morels, asparagus, 2-year cheddar

Sides \$7 each

Crispy Yukon Potatoes – Creamed Greens – Smoked Chickpea Mash

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.