



September 14, 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 crumbled chevre, pepitas, grilled peach vinaigrette 16
- Maplebrook Burrata tomato, basil, grilled bread 15
- Beef Tartare mushrooms, mustard, radishes 15
- Breads and Spreads bell pepper hummas, liptauer, cilantro black bean 16
- Gillfeather Turnip Croquette napa cabbage, carrots, green coconut curry 14
- Celery Root Soup apple, fennel, Brussels 16
- Rosemary Papardelle coral mushrooms, castleveltrano olives, Mt. Mansfield "Sunrise" 15

Entrées

- Shelburne Farms Lamb acorn squash, Brussels sprouts, tomatillo salsa verde 35
- Shelburne Farms Beef potato pavé, roasted tomato, rainbow chard 36
- Maple Wind Farm Pork pork belly, romesco, green beans, zucchini cakes 33
- Smoked Eggplant "Steak" kohlrabi-husk cherry salad, green coriander yogurt 24
- Maple Wind Farm Chicken warm potato salad, vinegar slaw, Champlain Valley Ranch 31
- Roasted Scallops grilled corn, cucumber, ginger plum jus 34
- Tomato Spaghetti blistered tomatoes, garlic, Cornerstone cheese, basil 26

Sides \$7 each

delicata squash, pumpkin and shishitos — crispy Bayley Hazen broccoli — maple glazed carrots

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.