



October 16th, 2017

Appetizers

Pumpkin Soup

Plymouth "Red, White & Blue" fritter, pumpkin seed oil, hickory nuts \$12

Fall Mesclun Salad

apples, red kuri squash, pickled onions, Shelburne Farms 'Clothbound', maple-balsamic vinaigrette
\$13

Jericho Carrots

boursin, hazelnut sable, wood sorrel \$14

Crispy Vermont Creamery Chèvre

marinated sweet peppers, husk cherries, watercress, cucumber, ancho-chili vinaigrette \$13

Shelburne Farms Oxtail Ragout

tagliatelle, hen of the woods, Parish Hill Creamery "Reverie" \$14

House Charcuterie

early fall pickles, pickled mustard seed, schmaltz toast \$18

Duck Fat Tostada

shiitakes, pepper relish, molé verde \$14

Entrees

Shelburne Farms Pork

celeriac purée, brussel sprouts, apples, onion rings \$34

Shelburne Farms Beef

navy bean ragout, red kuri purée, pea shoots \$37

Fall Fruits & Vegetables

fried chèvre gnocchi, sweet potato purée, squash demi \$29

Fried Cavendish Gamebirds Quail

popcorn polenta, carrot romesco, red cabbage \$32

Maple Wind Chicken

butternut squash, cider lees mashed potatoes, sweet potato chips \$31

Faroe Island Salmon

fennel soubise, tomato risotto, Cape Cod mussels \$32

A 20% gratuity will be added to parties of six or more guests.

Up to 6 methods of payment may be accepted, or a check may be split up to 6 times

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.