



May 10th, 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 rhubarb & maple vinaigrette, radish, crispy parsnip, clothbound cheddar 13

Curried Parsnip Soup walking onion, popped lentil, crème fraiche 14

Buckwheat Pancake cranberry bean puree, fiddleheads, smoked cheddar 14

The First Radishes wild mushrooms, knot weed, sesame aioli 15

Nettle Rigatini Shelburne Farms pork sausage, sunchokes, spinach 18

Chicken Liver Pate grilled O bread, seasonal pickles, rhubarb mostarda 16

Entrées

Shelburne Farms Pork Saltimbocca 36
spring risotto, fiddleheads, white wine pan sauce

Shelburne Farms Lamb Braised Lamb 38
Parsnip polenta, the whole turnip, spring onion pistou

Shelburne Farms Beef Duo 40
Crispy fingerlings, baby kale, 802 blue butter

Maple Wind Stuffed Chicken 35
mushroom & forbidden rice stuffing, cranberry beans, oyster mushrooms

Grilled Vermont Trout 35
citrus glaze, asparagus, herbed couscous

Spring – Dug Parsnip Schnitzel 31
caraway spätzle, house sauerkraut, Dijon cream

Sides \$7 each

Herbed Fingerlings – Roasted Roots – Creamed Spinach

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.