



May 12, 2017

## Appetizers

### **Potato “Pizza”**

*over-wintered & spring garnishes, clothbound* \$12

### **The Allium Family**

*wild & cultivated onions, mustard garlic, grilled bread* \$12

### **The Forest Floor**

*today’s wild mushrooms & plants, spruce shoots, malt grissini* \$14

### **Wildcrafter’s Mesclun**

*wild onions, clothbound, dandelion vinaigrette* \$13

### **Lamb Paté**

*spring pickles,, white strawberry compote, mustard seed* \$15

### **The Rhubarb Family**

*rhubarb soup, puffed buckwheat, sorrel, flowers* \$12

### **The First Asparagus**

*knotweed, dandelion, sunflower seeds* \$12

## Entrées

### **Shelburne Farms Pig**

*yeasted potatoes, pea shoots, spent grain crisps* \$30

### **Shelburne Farms Lamb**

*ramp bagna cauda, over-wintered potatoes, spring roots & shoots* \$34

### **Shelburne Farms Beef**

*grilled mushrooms, potato galette, kale marmalade* \$36

### **Maple Wind Chicken**

*potato chips, braised & raw turnips, cranberry beans* \$31

### **This Morning’s Trout**

*emmer wheat crepe, nettle puree, tillage radish salad* \$29

### **“Chicken Fried” Parsnip**

*creamed spinach, onion rings, grill sauce* \$28

*An 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.*