

# Friday & Saturday Evenings

## STARTERS

**Olives** - Warmed Castelvetrano olives from Italy 5

**Poppers** - Jalapeño peppers filled with Grafton smoked cheddar, topped with paprika, and wood-fire broiled. Served with Cabot sour cream, fresh organic cilantro, and a squeeze of lime. 9

**Focaccia** - House-made with Vermont-grown organic flour, served with EV olive oil and aged balsamic 5

**Roasted Organic Beets** - Vermont-grown beets, drizzled with aged balsamic and EV olive oil, finished with fresh herbs and Maldon sea salt 8 Add Vermont Creamery goat cheese 2

**Meatballs** - House-made with grass-fed beef and pork from Adams Farm (Wilmington, VT) served with house organic marinara and house-made focaccia, topped with Grana Padano parmesan and fresh basil 13

**Mussels** - Prince Edward Island mussels, cooked in white wine and herbed tomato relish broth, served with house-made focaccia spears 13 Large 18

**Scallion Pancake** - Griddle-seared, using our own organic, long-fermented dough, topped with scallions and smoked sea salt, drizzled with an aged Shoyu-maple syrup reduction, and topped with a pinch of fresh organic cilantro 10 Add organic BBQ house-braised pork (Adams Farm) 4

**Burrata & Figs** - Maplebrook Farm's fresh burrata shares the plate with wine-poached, organic Black Mission figs. Served with seared organic polenta spears, shaved fennel, Smokey Shrew Farm micro-greens, and topped with smoked salt, cracked black pepper, and a drizzle of pomegranate molasses. 12

## SALADS

**House** - Organically grown, local baby greens, topped with shredded organic carrots, organic beets, shaved radishes, shredded cabbage, house-made focaccia croutons, toasted organic sunflower seeds, Grana Padano parmesan, with a balsamic vinaigrette. Reg 10 Robust 15

Add house-made organic kimchi, Vermont Creamery goat cheese, or slow cured Olli salame 2 each

**Wintertime Sweet & Savory** - Fresh arugula, roasted local delicata squash, Great Hill blue cheese (Marion, MA), Vermont nitrate-free, maple-brined bacon, house-pickled red onions, Hermit Thrush Ale & local maple syrup vinaigrette, topped with toasted sliced almonds and dried sumac 12

## ENTRÉES

**Pork Tacos** - (2) Carnitas-style tacos loaded with citrus-braised pork from Adams Farm, Grafton 2-year cheddar, house-made salsa, Cabot sour cream, shredded cabbage, and fresh organic cilantro. Served with organic black beans from Vermont Bean Crafters. 18

(Our corn tortillas are made in Hadley, Massachusetts from heirloom, non-GMO corn.)

**Tofu Tacos** - (2) Marinated and seared organic tofu, roasted red peppers, shredded cabbage, all sautéed in a smoked salt, lime and paprika blend, with Grafton 2-year cheddar, house-made salsa, Cabot sour cream, and fresh organic cilantro. Served with organic black beans from Vermont Bean Crafters. 18

(Our corn tortillas are made in Hadley, Massachusetts from heirloom, non-GMO corn.)

**Smoked Salmon & Kimchi Salad** - Organically grown, local baby greens, topped with smoked wild Sockeye salmon, shredded organic carrots, shredded cabbage, wine-poached cranberries, shaved watermelon radishes, with a sesame-ginger-miso dressing, and topped with house-made organic kimchi, and black sesame seeds 18

**Pan Seared Sea Scallops** - Served over an aged Shoyu-maple syrup reduction, and lightly dusted with za'atar (a Mediterranean spice blend). Accompanied by organic basmati rice, toasted sesame oil spinach, and garlic sautéed organic dino kale. 25

**House-Made Fresh Pasta** - Preparation of the day. Our tagliatelle pasta is made from organic semolina, and organic wheat flour from Nitty Gritty Grain Company (Charlotte, VT), and organic eggs from Rennsli Farm (East Dover, VT). 24

**'Risotto' & Vegetable Medley** - Organic toasted farro (an ancient grain), garlic sautéed organic dino kale, roasted local delicata squash, cherry tomatoes, Vermont Creamery goat cheese, and finished with a basil oil and Grana Padano parmesan 21

**Wood-fired Steak** - Local pastured beef, roasted Dutton Farm potatoes, wood-roasted broccoli rabe, house pickled onions, finished with a Boucher Farm Gore-Dawn-Zola / shallot butter MP

**Full Plate Supper** - House-made meatballs, made with grass-fed beef and pork from Adams Farm, served atop seared organic polenta cakes and sautéed broccoli rabe, spinach, wood-fire caramelized onions, with a puréed roasted red pepper sauce. Finished with Maplebrook Farm feta, Grana Padano parmesan, and fresh herbs. 23 **VEGETARIAN OPTION:** comes with pesto sautéed organic tofu and seared artichoke hearts



Folks with food allergies...please let us know. Although we do offer some gluten-free options (GF), we do not operate a gluten-free kitchen.

The State of Vermont wants you to know that eating raw or undercooked meats, poultry, sea-food, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

