

Friday & Saturday Evenings

STARTERS

Olives - Warmed Castelvetro olives from Sicily (GF) 4

Poppers - Jalapeño peppers filled with Grafton smoked cheddar, topped with paprika, a squeeze of lime, and flame broiled. Served with Cabot sour cream and fresh cilantro. (GF) 9

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

Roasted Organic Beets - Harlow Farm beets, drizzled with aged balsamic and EV olive oil, finished with fresh herbs and Maldon sea salt (GF) 8

Meatballs - House-made with grass-fed beef from Adams Farm (Wilmington, VT) and pork from Riversong Farm (So. Newfane, VT), served with house organic marinara with your choice of seared organic polenta cakes or house-made focaccia, topped with Grana Padano parmesan and fresh basil (GF without focaccia) 12

Mussels - P.E.I. 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 a tamari-maple syrup reduction, and topped with a pinch of fresh cilantro 9

Burrata meets Slow-Roasted Tomatoes - Maplebrook Farm's fresh burrata shares the plate with our multi-hour, slow-roasted Roma tomatoes. Served with your choice of seared organic polenta cakes or warmed house-made focaccia, topped with fresh parsley. 11

Corn Dog Reimagined - Black River's nitrate-free hot dog, thin sliced and cast iron pan fried, served over seared organic polenta cake triangles, with spicy whole grain mustard, house-pickled red onions, house ricotta, and a drizzle of Steve Jones' maple syrup 12

SOUP & SALAD

Soup - Ask your server for tonight's selection cup 5 bowl 8

House - Organically grown greens topped with shredded organic carrots, organic beets, shaved radishes, shredded cabbage, house focaccia croutons, toasted organic sunflower seeds, Grana Padano parmesan with a balsamic vinaigrette. (GF without croutons) Reg 9 Robust 14
Add Vt. goat cheese and/or all-natural, slow cured Olli salame 1.50 each

Spring Sweet & Savory - Fresh arugula, wine poached organic black mission figs, Great Hill blue cheese (Marion, MA), Vermont nitrate-free bacon, house-pickled red onions, citrus vinaigrette, topped with shaved fennel and toasted sliced almonds (GF) 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 cilantro. Served with organic black beans from Vermont Bean Crafters. (GF) 17
(Our corn tortillas are made in Hadley, Massachusetts from heirloom, non-GMO corn.)

Tofu Tacos - (2) Marinated and seared, organic tofu tacos, 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 cilantro. Served with organic black beans from Vermont Bean Crafters. (GF) 17
(Our corn tortillas are made in Hadley, Massachusetts from heirloom, non-GMO corn.)

Pan Seared Sea Scallops - Served over a tamari-maple syrup reduction, and lightly dusted with za'atar (a Mediterranean spice blend). Comes with pearl couscous, garlic sautéed lacinato kale and wilted spinach in toasted sesame oil. 25

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

Surf & "Turf" - Pan seared, wild-caught shrimp (sustainable, Gulf of Mexico), served over an organic farro and locally foraged Chicken of the Wood mushroom risotto, seared asparagus, finished with a basil oil, Vermont Creamery goat cheese, and Grana Padano parmesan 25

28-Day, Dry-Aged Steak - Grass-fed, pastured beef from Adams Farm, local potato & fresh thyme mash, sautéed swiss chard, pomegranate molasses-glazed brussels sprouts, finished with "Gore-Dawn-Zola" (Highgate, VT), shallot, and herb butter MP

Full Plate Supper - House-made meatballs with grass-fed beef from Adams Farm and pork from Riversong Farm, served atop seared organic polenta cakes and sautéed broccoli rabe, spinach, wood-fired onions, feta, and fresh herbs, with roasted red pepper sauce (GF) 21

VEGETARIAN OPTION: comes with pesto sautéed organic tofu and seared artichoke hearts (GF)

NEW! Asian Inspired Smoked Salmon Salad - Organically grown greens, topped with smoked wild Sockeye salmon, shredded organic carrots, shredded cabbage, wasabi peas, wine-poached cranberries, seaweed crisps, shaved organic purple radishes, with a sesame-ginger-miso dressing (GF) 18



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.

