



ENTREES



TASTING MENU*

Experience the pleasure of a wide variety of tastes personally selected and hand-crafted by our chefs, using local ingredients from sustainable resources. Also, savor the best wines professionally paired to complement the dishes.

** Available on select days. Ask your server for details.*

5 COURSES . . . 59 WITH WINE PAIRINGS . . . 79

BLACKBIRD FARMS BURGER caramelized romaine lettuce / Vermont cheddar / crispy pork belly / smoked tomato aioli / hand cut fries / house pickles	16
SKILLET ROASTED FREE RANGE CHICKEN ratatouille / tasting of potatoes / pecorino tartufo	23
TAGLIATELLE wild mushrooms / parmesan butter / caramelized onion / farm fresh egg	20
POINT JUDITH MONKFISH root vegetables / braised fennel / romesco	26
BRAMBLY FARMS PORK sweet potato / lentils / braised shallot / red eye gravy	25
ROASTED GUINEA HEN sunchoke ravioli / braised cabbage / pomegranate glaze	25
HOPKINS SOUTHDOWN LAMB Jacobs Cattle bean cassoulet / endive / celery root / radish / pickled mushrooms	30
BLACKBIRD FARMS BEEF SHORTRIB hominy / garlic / horseradish / Brussels sprouts	30
VERMONT RABBIT chestnut agnolotti / butter braised baby leeks / celery root & apple mousse / truffles	26

**BE SURE TO CHECK THE BLACKBOARD OR
ASK YOUR SERVER ABOUT OUR WEEKEND SPECIALS**