

DINNER

Red Hen bread & VT Creamery Cultured butter \$5

Marinated olives \$8

Marcona almonds \$8

Ricotta Crostini, basil, lemon zest \$10

Vermont cheese plate \$16

Jamón Serrano \$22

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Brussel Sprouts, dijon mustard, lardo \$14

Roasted Beets, whipped feta, hazelnuts, honey, parsley \$16

Seared Sweet Potato, black olives, sage \$16

Mixed greens, roasted delicata squash, walnuts, basil vinaigrette, ricotta salata \$17

Maplebrook Farm burrata, kale, roasted acorn squash, tahini \$20

Crab Toast, red onion, potato bread \$22

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Steamed Littleneck Clams, Mangalitsa sausage, tomato, white wine \$34

Seared halibut, sweet corn, brown butter, caper, lemon \$34

Sweet Pickins Farm Duck Confit, endive, grapefruit \$34

Mangalitsa Pork Chop, fried garlic, preserved lemon \$36

