

# STARTERS

## HEIRLOOM TOMATOES - 12

Asian Pears, Brookford Farm Kefir,  
Atlantic Salt, Mixed Herbs

## SHERRY STEAMED MUSSELS - 13

Garlic, Ginger, Scallions

## HAY ROASTED CARROTS - 13

Melted Springbrook Reading, Seaweed Salt

## CORNERSTALK FARM LETTUCES - 12

Local Apples, Vermont Shephard Verano,  
Black Walnut Vinaigrette, Salt Brittle

## BRAISED LEEKS - 12

Pecan Truffles, Apple, Salted Almonds,  
Watermelon Sweet & Sour

## SMOKED BLUEFISH ECLAIRS - 13

Cranberry Relish, Wild Herbs

## HOUSE CHARCUTERIE - 16

Beef Jerky - Biltong - Chicken Liver Mousse  
Beef & Oyster Paté - Dried Beef Liver  
Mustard, Pickles & Toast

## PEACH PANZANELLA SALAD - 12

Smoked Feta, Urfa Biber Croutons, Basil

## HOUSE PICKLED & FERMENTED VEGETABLES - 12

Jams, Cultured Butter & Toast

## MAINE CRAB SALAD - 13

Watermelon, Radish, Cucumber, Maine Seaweed Salt

# MAINS

## HERB BRINED & ROASTED CHICKEN - 27

Tomato & Dill Stuffed Bell Pepper,  
Tango Celery Salad, Mugwort, Jus

## SEARED BLUEFISH & DIVER SCALLOPS - 28

Summer Savory Spaetzle, Purslane,  
Roasted Watermelon Puree

## HOUSE MADE TAGLIATELLE PASTA - 26

Foraged Mushrooms, Macerated Tomatoes, Parmesan

## STEAK FRITES - 32

Pepper Rubbed Hanger Steak, Lacto Fries  
Green Beans, Roast Tomato, Parsley & Pickled Red Onion  
Cognac & Tarragon Mayo, Red Wine Jus

## VEGETARIAN THALI - 26

Bhindi Masala, Eggplant Pakora, Spiced Kale, Oat Groats,  
Raita, Red Onion Chutney, White Radish

# 4 COURSE TASTING MENUS

Omnivore \$49/person

Vegetarian or Vegan \$39/person

Wine Pairings \$25/person

please inform your server if you or a person in your party has a food allergy

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness

# drink

## COCKTAILS

DOLGO SOUR 13  
Dolgo Crabapple Gin, Lemon, Simple, Egg White - Served Up

LA PALABRA 13  
Papilio Vermont 'Tequila', Sotol Reposado, Cucumber Juice,  
Amaro Montenegro, Lime, Herbsaint - Served Up

PEACHES & GREEN 13  
Blended Scotch, Fresh Peach Juice, Green Chartreuse,  
Lime, Smoke - Served Up

SILENCE... 12  
Bradford Vodka, Goldenrod Liqueur,  
SPD Triple Sec, Maple, Lemon, Violet - Served Up

THE BLUES RUN THE GAME 13  
Privateer Overproof Rum, Amer Gingembre,  
Blueberries, Lime, Angostura - Over Ice

"130" 13  
Berkshire Bourbon, Becherovka  
Lemon, Honey, Orange Bitters - Served Up

BLOODLESS REVOLUTION 13  
Short Path Gin, Tomato Water, Dill Aquavit,  
Lovage, Chili Maple Liquor - Served Up

AM RADIO 12  
Apple Brandy, House Made Bee Balm Vermouth,  
Orange Bitters - Served Up

MILD BREEZE ON A FINE DAY 13  
Peloton Mezcal, Suze, Bonal, Shiso Liqueur  
Served Down

DARK WINGS, DARK WORDS 13  
Mad River Rye, Vermouth, Tamworth Chicory Liquor,  
Cynar, Prune Bitters - Served Down

## NON ALCOHOLIC

PEACH LASSI 8  
Peach Puree, Kefir, Honey, Lemon

MINT CONDITION 8  
Wild Mint, Lime, Dark Syrup, Ginger Ale, Bitters - On Ice

BOOKENDS 7  
Spring Rhubarb Syrup, Green Tomato Shrub, Soda - On Ice

## BEER

### DRAFT

DECIDUOUS MEUSE BELGIAN PALE ALE, NH (16OZ) 6% 8  
NIGHTSHIFT SANTILLI IPA, MA (16OZ) 6% 8  
IDLE HANDS BLANCHE, BELGIAN WIT, MA (16OZ) 5.8% 8

### BOTTLE & CAN

CISCO SUMMER OF LAGER, MA (12OZ) 5.6% 6  
WHITE BIRCH DOUBLE IPA, NH (12OZ) 9.2% 8  
ALLAGASH WHITE, ME (12OZ) 5.10% 8  
MYSTIC SAISON RENAUD, MA (375ML) 6.5% 9  
QUEEN CITY YORKSHIRE PORTER, VT (12OZ) 5% 6

### CIDER

PROSPECT "SIDRO" MA (16OZ) 5.4% 9  
EDEN DRY SPARKLING CIDER, VT (375ML) 6% 15  
2013 SHACKSBURY "PET NAT", VT (750ML) 6.7% 32

## WINES BY THE GLASS

### BUBBLY

2015 CAVA BRUT NATURE, NAVERAN, SPAIN 13

### WHITES

2015 SAUVIGNON BLANC..."4 CEPAGES", GASCONY, FRANCE 12  
2014 MUSCADET "LES SCHISTES", CHATEAU DE LA RAGOTIERE, LOIRE 12  
2015 MACABEO "MICROCOSMICO" BODEGAS FRONTONIO, VALDEJALON 13  
2015 ALBARIÑO/MARSANNE "180" LA CLARINE FARM, SIERRA FOOTHILLS 15

### ROSE

2016 CINSAULT/GRENACHE, DOMAINE DES FOUQUES, PROVENCE 12

### REDS

2015 CABERNET FRANC, FAMILLE VAILLANT, ANJOU, LOIRE 13  
2015 "FORAGE BLEND", COTURRI, SONOMA 15  
2016 GAMAY, JM BURGAUD, REGNIE, BEAUJOLAIS 12  
2007 BORDEAUX, CHATEAU LAFON-FOURCAT, JL THUNEVIN 13

ASK US ABOUT OTHER WINES WE HAVE OPEN !