

STARTERS

SHERRY STEAMED MUSSELS - 14

Garlic, Ginger, Scallions

SPLIT PEA & ROASTED GARLIC SOUP - 10

Toasted Hazelnuts

SHAVED GOLDEN BALL TURNIPS - 11

Mint, Pecans, Cider Vinaigrette

CORNERSTALK FARM LETTUCES - 12

Local Apples, Middlebury Blue Cheese, Black Walnut
Vinaigrette, Salt Brittle

THYME ROASTED SWEET POTATOES - 12

Sweet Annie Roasted Sunchokes
Celery Root Remoulade, Dandelion Greens

SMOKED DUCK BREAST - 12

Baked Beans

HOUSE CHARCUTERIE

FOR ONE - 13 // FOR THE TABLE - 22

Cured, Smoked Meats & Patés - Mustard, Pickles & Toast

HOUSE PICKLED & FERMENTED VEGETABLES

FOR ONE - 11 // FOR THE TABLE - 18

Jam, Cultured Butter & Baguette

ROASTED COLORFUL RADISHES - 12

Melted Reading, Pumpkin Jam

MAINE CRAB SALAD - 14

Marinated Heiwa Tofu, Sichuan Peanuts, Cilantro

SMOKED MACKEREL MOUSSE - 12

Lavender Whipped Feta
Fennel, Dandelion Greens, Cranberry Vinaigrette

ROASTED LONG PIE PUMPKIN - 12

Celery Root Puree, Maple Black Walnuts

MAINS

HERB BRINED CHICKEN - 27

Pan Roasted Breast, Braised Leg & Thigh
Pepita Mole, Wild Rice, Radish & Cilantro Salad

SPICY SEAFOOD STEW - 28

Monkfish, Diver Scallops & Mussels
Potatoes & Watercress In a Rezha Pepper & Tomato Broth

HOUSE MADE TAGLIATELLE PASTA - 27

Brussels Sprouts, Confit Wild Mushrooms,
Preserved Lemon, Horseradish Cream, Parmesan

PEPPER RUBBED HANGER STEAK - 32

Lacto Fries, Mushroom Ketchup
Braised Cipollini Onions, Broccoli
Parsley & Pickled Red Onion, Red Wine Jus

LOCAL GRAIN RISOTTO - 24

Marfax Beans & Beets, Alderwood Smoked Napa Cabbage,
Cilantro Chutney, Fried Egg

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

OLD CUBANO 13

Mad River 'First Run' Rum, Wild Mint, Lime,
Bubble Wine, Bitters - Served Up

DARK PATH 13

Short Path Autumn Gin, Blackberry Shrub, Lime,
Angostura, Underberg Bitters - Served Up

MONTAÑA VERDE 13

Papilio Vermont 'Tequila', Sherry,
Amaro Montenegro, Lemon, Salt - Served Up

130 13

Berkshire Bourbon, Becherovka, Honey, Lemon
Orange Bitters - Served Up

ZAPHOD BEEBLEBROX... 12

Cold River Vodka, Sumac, Falernum,
Shiso Liqueur, Lime, Lavender - Served Up

IDOL OF ME LIFE 13

House Four Rum Blend, Coconut Washed Campari,
Burnt Lime Syrup, Tiki Bitters - Over Ice

FELIX LEITER 13

Copper & Kings Craft Brandy,
Wild Creme De Menthe, Orange Curacao,
Peach Infused Fernet Branca- Served Up

PROCTOR 14

Stone Cutter Barrel Aged Gin, Tamarind Cordial
Cocchi Americano, Maple, Mole 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

MINT CONDITION 8

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

SUMAC-ADE 8

Wild Sumac lightly sweetened - On Ice

BEER

DRAFT

GNEISS SONNENSCHNEID KOLSCH, ME (16OZ) 4.5% 8

GREAT NORTH ALEWORKS IPA, NH (16OZ) 7% 8

IDLE HANDS IRON STRONG ALE, MA (16OZ) 7% 8

BOTTLE & CAN

CISCO SUMMER OF LAGER, MA (12OZ) 5.6% 6

BANDED HORN VERIDIAN IPA, ME (12OZ) 6.0% 8

MYSTIC SAISON RENAUD, MA (375ML) 6.5% 9

WHITE BIRCH DOUBLE IPA, NH (12OZ) 9.2% 8

ALLAGASH WHITE, ME (12OZ) 5.10% 8

PEEPER PALE ALE, ME (16.9OZ) 5.5% 12

HERMIT THRUSH BRATTLEBEER SOUR ALE, VT (16OZ) 5.2% 9

QUEEN CITY YORKSHIRE PORTER, VT (12OZ) 5% 6

CIDER

PROSPECT "SIDRO" MA (16OZ) 5.4% 9

2013 SHACKSBURY "PET NAT", VT (750ML) 6.7% 32

WINES BY THE GLASS

BUBBLY

NV CREMANT DE BOURGOGNE, BAILLY LAPIERRE 13

WHITES

2015 SAUVIGNON BLANC..."4 CEPAGES", GASCONY, FRANCE 12

2007 RIESLING, QUERBACH, RHEINGAU, GERMANY 13

2015 CHARDONNAY, ALISIERS, MACON-MILLY, BURGUNDY 14

2012 MUSCADET, 'COMTE LELOUP', CHATEAU DE CHASSELOIR, LOIRE 14

ROSE

2016 PINOT NOIR, DOMAINE GUEGUEN, BURGUNDY 12

REDS

2015 CABERNET FRANC, FAMILLE VAILLANT, LOIRE 13

2015 "FORAGE BLEND", COTURRI, SONOMA 15

2007 BORDEAUX, CHATEAU LAFON-FOURCAT, JL THUNEVIN 13

2015 SYRAH "LA RENOMMEE" DOMAINE LOMBARD, RHONE 13

ASK US ABOUT WHAT ELSE WE HAVE OPEN !