

STARTERS

STEAMED MUSSELS - 14

Kelp & Parmesan Broth, Confit Garlic

CELERY ROOT SOUP - 12

Celery & Crab Salad, Boiled Cider

CORNERSTALK FARM LETTUCES - 12

Local Apples, Bayley Hazen Blue Cheese

Black Walnut Vinaigrette, Salt Brittle

PEA GREEN SALAD - 12

Roasted Sunchokes, Winesap Apples

THYME ROASTED SWEET POTATO - 12

Pickled Zucchini, Watercress, Burnt Lime Syrup

HERB CURED CAPICOLA - 13

Aioli, House Hot Sauce, Pickled Chicken Mushrooms

CHARRED BEETS - 12

House Creme Fraiche, Dukkah

HOUSE CHARCUTERIE

FOR ONE - 15 // FOR THE TABLE - 25

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

HOUSE PICKLED & FERMENTED VEGETABLES

FOR ONE - 12 // FOR THE TABLE - 20

Jam, Cultured Butter & Baguette

CHEESE - 13

Moses Sleeper, Cow's Milk, Jasper Hill Farm, VT

Smoked Carrot Remoulade, Tarragon, Almond Wafers

MAINS

BUCKLE FARM PORK CHOP - 29

Wild Rice, Lentils, Juniper Parsnips,

Winter Harvest Crabapples, Cider Mustard

CAMBODIAN CATFISH CURRY - 28

Sticky Rice, Peanuts, Cilantro,

Radish & Carrot Pickle, House Fish Sauce

BLACK PEPPER MALTAGLIATA PASTA - 28

Mycoterra Mushrooms, Preserved Lemon

Black Walnuts, Mint, Parmesan

WILD MUSHROOM RUBBED HANGER STEAK - 32

Lacto Fries, Green Cabbage & Confit Carrots

Parsley & Pickled Red Onion

Cipollini Onion Relish, Red Wine Jus

LOCAL GRAIN RISOTTO - 24

Marfax Beans & Beets, Smoked Napa Cabbage

Cilantro Chutney, Fried Egg

4 COURSE TASTING MENUS

Omnivore \$50/person

Vegetarian or Vegan \$40/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

MAKEPEACE 13
Short Path Winter Gin, House Cranberry Juice, Lemon,
Herbsaint, Aromatic Bitters

DEVIL IN THE DETAILS 13
Tequila Blanco, Blackberry Shrub,
Becherovka, Lime, Bitters

RESIN D'ETRE 13
Black Cardamom Scotch, Honeycrisp Apple, Maple,
Lemon, Mastic, Cedar Smoke

SELERO 13
Cold River Vodka, Celery, Elderflower,
Sherry, Lemon

NĒNĒ-GRONI 13
Plantation Stiggins Fancy Pineapple Rum,
Coconut Washed Campari, Vermouth

FELIX LEITER 13
Copper & Kings Craft Brandy,
Wild Creme De Menthe, Orange Curacao,
Peach Infused Fernet Branca, Flamed Orange

PROCTOR 14
Stone Cutter Barrel Aged Gin, Tamarind Cordial
Cocchi Americano, Maple, Mole Bitters

SEAWEED FOREST 13
Wakame Infused Mezcal, Pineapple Gomme,
SPD Triple Sec, Lime Juice, Egg White

BUCK OWENS 13
Sazerac Rye, Red Vermouth,
Cardamaro, Ginger Bitters

NON ALCOHOLIC

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

BLACKBERRY SHRUB 8
Summer Blackberry Shrub, Lemon, Sparkling Water

BEER

DRAFT

GNEISS SONNENSCHNEID KOLSCH, ME (16OZ) 4.5% 8
NIGHT SHIFT SANTILLI IPA, MA (16OZ) 6% 8
IDLE HANDS PROEME FARMHOUSE ALE, MA (16OZ) 5% 8

BOTTLE & CAN

PEEPER PALE ALE, ME (16.9OZ) 5.5% 12
ALLAGASH WHITE, ME (12OZ) 5.1% 8
HERMIT THRUSH BRATTLEBEER, SOUR ALE, VT (16OZ) 5.2% 13
BANDED HORN VERIDIAN IPA, ME (12OZ) 6.0% 8
WHITE BIRCH DOUBLE IPA, NH (12OZ) 9.2% 8
QUEEN CITY YORKSHIRE PORTER, VT (12OZ) 5% 6

CIDER

PROSPECT "SIDRO" MA (16OZ) 5.4% 9
EDEN DRY SPARKLING CIDER, VT (375ML) 8.5% 15
2013 SHACKSBURY "PET NAT", VT (750ML) 6.7% 32

WINES BY THE GLASS

BUBBLY

NV VOUVRAY BRUT, DOMAINE DU VIKING, LOIRE 13

WHITES

2015 SAUVIGNON BLANC... "4 CEPAGES", GASCONY, FRANCE 12
2014 RIESLING KABINETT, KRUGER-RUMPF, NAHE, GERMANY 13
2015 CHARDONNAY, ALISIERS, MACON-MILLY, BURGUNDY 14
2016 VERDICCHIO DEI CASTELLI DI JESI, ANDREA FELICI, MARCHE 12

ROSE

2016 CINSAULT/GRENACHE/SYRAH, CH. DE LA SELVE, ARDECHE 12

REDS

2011 PINOT NOIR, DOMAINE FOUASSIER, SANCERRE, LOIRE 15
2016 CARIGNAN/MOURVEDRE, VIGNOBLE REVEILLE, MINERVOIS 12
2007 BORDEAUX, CHATEAU LAFON-FOURCAT, JL THUNEVIN 13
2012 SANGIOVESE/MERLOT/SYRAH, TERRA D'ARCOIRIS, TUSCANY 14

ASK US ABOUT WHAT ELSE WE HAVE OPEN !