



small plates

selection of domestic artisanal cheeses	12
house-made charcuterie	
garlic crostini, stone ground mustard	12
seasonal soup	8
sautéed rhode island day boat scallops	
hen-of-the-woods mushrooms, spiced polenta, brown butter	14
dandelion green salad	
roasted red beets, blueberries, honey-sage aioli	9
grilled rhode island squid	
muscat grapes, fennel salad, sorrel, sweet corn broth	11
heirloom tomato salad	
basil, parmesan crisp	12
mixed greens salad	
olive tapenade, fresh vermont chèvre, sugar plum vinaigrette	10



entrées

pan-seared north carolina wreckfish	
ruby streak greens, chocolate cherry tomatoes, sweet corn purée	24
grilled and braised vermont pork	
charred onions, braised greens, blueberry-pork jus	25
eggplant pavé	
crispy fried eggplant, tomato fondue, basil oil	19
pan-roasted vermont lamb	
carrot purée, crispy red bliss potatoes, summer spinach	25
sautéed atlantic striped bass	
baby squash, applewood smoked bacon, chive fondue	24
roasted long island bluefish	
tomatillo purée, apple chutney, summer kale	23
grilled free-range vermont veal	
veal bolognese, chile relish, black bean purée, roasted shallots	26

we use only sustainably fished seafood, hormone- and antibiotic-free meats and poultry,
and all of our beef comes from grass-finished, humanely-treated animals
we purchase from small, local farmers almost exclusively

out of courtesy to other diners, we ask that you please set cell phones to vibrate or silent.
20% gratuity is added to parties of six or more.
we accept master card, visa, and discover.