



small plates

selection of domestic artisanal cheeses
12

house-made charcuterie
garlic crostini, stone ground mustard
12

creamy lobster broth
8

seasonal soup
8

arugula salad
fresh chèvre, olive oil marinated vermont tomatoes
10

sautéed maine diver scallops
radish salad, english pea purée
14

mixed greens
pickled ramps, dried cherries, stone ground mustard vinaigrette
9

crispy braised vermont pork belly
woods' farm crabapple jelly, black mint purée
11

chilled maine lobster
salt cured arctic char, red leaf lettuce, basil pesto
15

we use only wild fish and hormone- and antibiotic-free meats and poultry.
all of our meats come from grass-finished, humanely-treated animals
20% gratuity will be added to parties of six or more



entrées

pan seared long island bonito
marinated red beets, rapini purée, fried coriander
23

buttermilk spätzle
wilted spring greens, smoked paprika cream
19

grilled vermont pork loin
braised pork shoulder, french green lentils, pine nuts, mustard jus
24

sautéed atlantic striped bass
grilled summer squash, butter beans, razor clam salad
24

grilled vermont goat
toasted bulghur, garlic scapes, cucumber-yogurt sauce
25

pan roasted columbia river sturgeon
bouchot mussel ragout, summer onions, smoked rhubarb purée
23

sautéed atlantic halibut
house cured pancetta, dandelion greens, cantaloupe soup
24

roasted vermont lamb
crispy braised lamb ragout, chanterelles, creamy polenta, herb fondue
25

our produce and animals are procured from biodynamic, organic and/or local farms including:
red hook community farm, taliaferro organics, lucky dog organics, markristo farm,
hepworth farm, deep root cooperative, lovejoy brook farm, and stick & stone organics