

first

PAN SEARED SCALLOPS 14
Orzo, Tomato, Feta, Sweet Corn

GRILLED LAMB SAUSAGE, *Bach Farms* 12
Romesco, Pine nuts, Tomato, Sweet Corn, Cauliflower

WILD MAINE MUSSELS 13
Lardon, English Peas, Pernod, Cream

"THE BUTCHERS BOARD" 26, SERVES 2
House & Artisan Cured, Smoked Meats and Charcuterie
Mustard, Pickles, Olives, Grilled Bread

farm fresh sides

FINGERLING FRITES 9
Shallot Confit, Roasted Garlic, Tomatillo Powder

SWEET CORN RISOTTO 9
Jones Family Chevre

THREE SISTERS 8
Sweet Corn, Purple Cape Beans, Summer Squash, Fresh Herbs

CHARRED FARM CARROTS 8
Apricot, Yogurt, Pistachio

Please inform your server of food allergies before ordering
as some ingredients may not be listed.
Eating raw or under cooked proteins may harm your immune system.

Welcome

AUTUMN OFFERINGS

by Chef Tim Hardiman

Chef Cody Jipson, Chef Zak Watkins
Robert, Brandon, Sean, Nick, Mike

Steve Arbogast, Head Baker
& Pastry Chef



Thanks

FOR SUPPORTING LOCAL FARMS AND PRODUCERS.

ASK YOUR SERVER ABOUT OUR LIST OF LOCAL FARM PARTNERS.

NO SEPARATE CHECKS PLEASE.

second

GRILLED BEEF SIRLOIN, *Kilcoyne Farms* 34
Fingerlings, Red Peas, Shiitake, Chimichurri
*Add Pan Seared Scallops to any steak or entrée 11

AGED FILET MIGNON 37
Roasted Potato & Carrots, Buerre Rouge

PAN ROASTED DUCK BREAST, *Crescent Farms* 34
Butternut Bread Pudding, Sour Cherry, Kale

WHOLE ROASTED RAINBOW TROUT 31
Congee, Carrots, Miso, Walnut, Cilantro, Dates

GRILLED LEG OF VEAL, *Gaia's Breath Farm* 37
*Certified Organic
Cauliflower, Lemon, Tomato, Zuchinni

BONE IN PORK RIB CHOP, *Lucki 7 Farms* 32
Peter Wilcox Potato, Apple, Leek, Maple, Spaghetti Squash, Chard

HOUSEMADE SPAGHETTI 36
Smoked Mussel Broth, Lobster & Shrimp, Tomato, Swiss Chard, Leeks

PRESSED HALF CHICKEN, *Jones Family Farm* 27
Sweet Corn, Purple Cape Beans, Winter Squash, Barley, Rosemary Jus

VEGETABLE CURRY 25
Cauliflower, Lentil, Carrot, Sweet Potato, Peas, Onion
*Add Bach Farms Lamb & Pistachio Kofta 7

VEGAN RISOTTO 21
Sweet Corn Risotto, Roasted Vegetables

Green Salad, Fresh Baked Bread, and Maple Butter are included with entrée.
Breads are from our sister operation Utica Bread. Greens are from Radicle Farms, Utica.
Farmstead Butter is from Kriemhild Dairy, Hamilton. Maple Syrup is from Mill Hollow Maple, New Lisbon.