

first

PAN SEARED SCALLOPS 14
Foriana, Carrot, Sugar Snaps

GRILLED LAMB SAUSAGE, *Bach Farms* 12
Halloumi, Romaine, Preserved Lemon, Mint, Yogurt

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

ROASTED FARM POTATOES 8
Fresh Herb Aioli, White Truffle Oil

SUMMER SQUASH RISOTTO 9
Jones Family Chevre

BAKED SEA ISLAND RED PEAS 7
Goat's Milk Feta

SAUTEED FARM GREENS 7
Currants, Crispy Garlic

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
EARLY SUMMER OFFERINGS

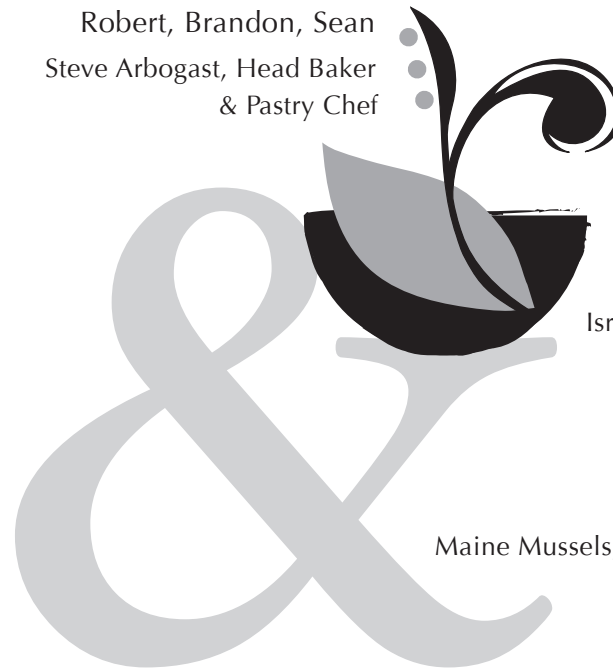
by Chef Tim Hardiman

Chef Cody Jipson

Chef Zak Watkins

Robert, Brandon, Sean

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
Panzanella, Sour Cherry, Parsley, Scallion, Sugar Snaps, Sumac

PAN ROASTED POLLOCK 32
**Palmer Island, MA*
Pommes Anna, Spinach, Radish, Winter Squash

ROAST OF LAMB, *Schmucker Farms* 35
Israeli Cous Cous, Swiss Chard, Goat's Milk Feta, Eggplant, Curry & Tomato

BRAISED PORK SHOULDER, *Lucki 7 Farms* 31
Rhubarb, Spaetzle, Celery, Currant

"UPSTATE GUMBO" 36
Maine Mussels, Lobster & Shrimp, Chorizo, Chicken Livers, Barley, Spinach, Sweet Peas

ROASTED HALF CHICKEN, *Jones Family Farm* 26
Shiitake, Peter Wilcox Potato, Sugar Snaps

HANDMADE UDON NOODLES & LOCAL MUSHROOMS 25
Mushroom Dashi, Tea Egg, Scallion, Napa Cabbage

*Add Kilcoyne Farms Braised Oxtail 8

VEGAN RISOTTO 21
Summer Squash 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.