

## first

PAN SEARED SCALLOPS 14  
Apricot, Carrot, Fennel, Dill

POACHED FARM ASPARAGUS 10  
Sauce Gribiche, House Sprouts

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

"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

ASPARAGUS RISOTTO 9  
Jones Family Chevre

SAUTEED MUSTARD GREENS 7  
Currants, Crispy Garlic

ROASTED 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

## SPRING OFFERINGS

by Chef Tim Hardiman

Chef Cody Jipson

Robert, Brandon, Sean, Zak

Steve Arbogast, Head Baker

Deana Hansen-Danis, 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 FLANK STEAK, *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, Lovage, Asparagus, Sumac

PAN ROASTED POLLOCK 32  
\*Palmer Island, MA  
Pommes Anna, Fava Greens, Radish, Winter Squash

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

ROAST OF SPRING LAMB, *Bach Farms* 35  
Israeli Cous Cous, Savana Mustard, Goat's Milk Feta, Eggplant, Curry & Tomato

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

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

VEGAN RISOTTO 21  
Asparagus Risotto, Roasted Vegetables

SPRING FETTUCINI 25  
Semolina Pasta, Asparagus, Ramps, Chevre

\*Add Great Northern Farms Smoked Pork Shoulder Bacon 5

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.