

**LEAVENED OR NOT 4ea**

grilled garlic butter lavosh

toasted sourdough crostini

**LOCAL DAIRY FARM SELECTION 10ea**

Moses Sleeper | Jasper Hills

Great Hill's Blue | Great Hill Dairy

Cave Aged Cheddar | Grafton Village

**CURED AND CULTURED BOARD 40**

chef's selection of domestic and imported cheese and charcuterie

**ACCOUTREMENTS**

seasonal fruit mostarda, spiced nuts, grapes, grain mustard,

**JUMBO CHICKEN WINGS**

Korean BBQ Wings 18

sweet chili, charred lime, crudité

Rosemary &amp; Garlic Wings 18

buttermilk ranch, crudité

Classic Buffalo Wings 18

great hills blue cheese dressing, crudité

**SLIDERS**

Artisan Beef Slider 20

bacon-onion Jam, fourme d'ambert

Crab Cake Slider 22

pickled onion, frisée, spiced aioli

Braised Short Rib Slider 21

brie, dijon aioli, arugula

**FLATBREADS**

Margarita 20 | tomatoes, maplebrook farms ricotta, basil, port wine syrup

Truffled Mushroom 20 | gruyère, fresh thyme, foraged mushrooms

Wine Braised Short Rib 23 | boursin crème fraiche, bacon-onion jam, frisée

**SOUPS, SALADS AND SIDES**

New England Clam Chowder 14 | pecan smoked bacon, oyster crackers, tabasco

Carrot Coconut Bisque 12 | sumac roasted thumbelina, sesame, spanish sweet paprika oil

Fall Mesclun Green C'Zar 17 | croutons, parmesan, white anchovy, spicy sprouts

Baby Spinach and Frisée Salad 17 | pecan, great hill blue, radish, blood-orange vinaigrette

Mac &amp; Cheese 10 | smoked cheddar cheese sauce, herb gremolata | add lobster 9

Lobster Tacos 21 | sweet chili, guacamole

Warm Smoked Mixed Olives 11 | lemon, orange, thyme, fennel

White Truffle Pomme Frites 10 | parmesan cheese, truffle aioli

**Menu offered from 3pm-5pm and 10:30pm-11:30pm**

\*THESE ITEMS CONTAIN RAW OR UNDERCOOKED AND WILL BE COOKED TO YOUR SPECIFICATION.

PLEASE BE INFORMED THAT THE CONSUMPTION OF RAW OR UNDERCOOKED FOODS MAY POSE CERTAIN HEALTH RISKS BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.