

**LEAVENED OR NOT** 4EA

grilled garlic butter lavosh  
toasted sourdough crostini

**LOCAL DAIRY FARM SELECTION** 10ea

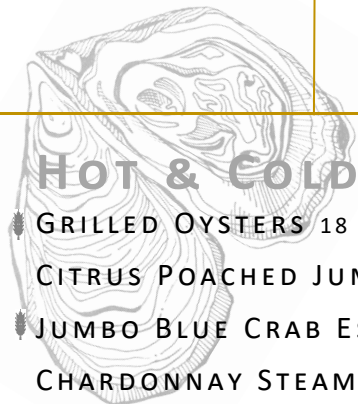
Moses Sleeper | Jasper Hills VT  
Great Hill's Blue | Great Hill Dairy MA  
Cave Aged Cheddar | Grafton Village VT

**CURED AND CULTURED BOARD** 40

chef's selection of domestic and imported cheese and charcuterie

**ACCOUTREMENTS**

seasonal fruit mostarda, spiced candied nuts, grapes, grain mustard, house made bread and butter pickle

**HOT & COLD EXPOSITIONS**

- 🌿 **GRILLED OYSTERS** 18 | charred fennel mignonette, kalamansi, smoked tomato jam
- 🌿 **CITRUS POACHED JUMBO PRAWN** 18 | bloody mary sauce, horseradish crème, radish, chicory
- 🌿 **JUMBO BLUE CRAB ESCABECHE** 20 | crisp okinawa sweets, fire sorrel, frisée
- 🌿 **CHARDONNAY STEAMED BLUE POINT MUSSELS** 19 | roasted tomato, fennel, grilled sourdough

**OPENING DIALOGUE**

- 🌿 **FALL MESCLUN GREEN C'ZAR** 17 | croutons, parmesan, white anchovy, spicy sprouts
- 🌿 **BABY SPINACH AND FRISÉE SALAD** 17 | toasted pecan, great hill blue, radish, blood-orange vinaigrette
- 🌿 **NEW ENGLAND CLAM CHOWDER** 14 | pecan smoked bacon, oyster crackers, tabasco
- 🌿 **CARROT COCONUT BISQUE** 12 | sumac roasted thumbelina, sesame, spanish sweet paprika oil
- 🌿 **WHIPPED MARROW TOAST** 16 | toasted baguette, pea tendrils, pickled onion, black garlic aioli
- 🌿 **HARISSA ROASTED CAULIFLOWER STEAK** 13 | baba ganoush, pomegranate, pine nuts, mint
- 🌿 **SPICED ROASTED RAINBOW CARROT** 14 | lemon verbena cashew yogurt, toasted pepitas, chive oil

**THE PLOT THICKENS**

- 🌿 **ARTISAN SIGNATURE BURGER\*** 25 | 8oz prime beef, bacon-onion jam, fourme d'ambert
- 🌿 **ROASTED HALF CHICKEN** 32 | charred carrot puree, crispy opal yams, grilled asparagus, aged balsamic
- 🌿 **DOUBLE HERITAGE PORK CHOP\*** 32 | pickled cabbage, smoked cheddar gratin, apple butter
- 🌿 **1855 ANGUS BEEF TENDERLOIN\*** 51 | fingerling potato, spinach espuma, fermented ramp butter
- 🌿 **11OZ DELMONICO STEAK FRITES\*** 48 | black lava salt rub, hand-cut steak fries, whole roasted garlic

**CASTING FROM THE SEA**

- 🌿 **GEORGE'S BANK PAN ROASTED COD** 32 | kombu broth, charred scallions, wild mushroom, crispy nori
- 🌿 **ATLANTIC BLACK GROUPER** 35 | pole beans, snap peas, radishes, yuzu crème
- 🌿 **NORTHERN MAINE LOBSTER RISOTTO** 35 | tomato broth, fennel-celery salad, lemoncello
- 🌿 **CAPE COD DIVER SCALLOP** 39 | butternut caponata, chive crème, crisp kale

**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 fraîche, bacon-onion jam, frisée

**SIDE ACTS** 10EA

- 🌿 **CRISPY YAMS** | house spicy aioli
- 🌿 **BRUSSEL SPROUTS** | miso glaze, pickled enoki, cashew, sesame
- 🌿 **CREAMED GREENS** | smoked sweet breads, parmesan
- 🌿 **MAC & CHEESE** | smoked cheese sauce, herb gremolata | add lobster 9
- 🌿 **TRUFFLED POMME FRITES** | parmesan, truffle aioli



*We support local farmers and highlight many of their offerings on our menu.  
Some of our partners include, Back Yard Farms, Russell Orchard, Maplebrook Farms, Foley Fish and The Chef's Garden  
20% gratuity added for parties of (6) or more*

\*Before placing your order, please inform your server if a person in your party has a dietary restriction or allergy. \*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.

🌿 These items are gluten free.