



# STARTERS

- \*MAINE YELLOWTAIL apples, shishito pepper, pecan puree 16
- SMOKED SALMON RILLETTE whipped creme fraiche, "everything bagel spice" 10
- FARM GREENS fennel, radish, sherry vinaigrette 10
- FENNEL CHESTNUT SOUP pumpkin seed pesto, apples 10
- \*BEEF TARTARE pickled onion, radish, brioche 14
- FOIE GRAS grated torchon, honey crisp squash, spiced yogurt, pumpkin seeds 18
- CHILLED TURNIPS quince, poblano pepper, black truffle, walnut vin 12
- DUMPLING parsnip, short ribs, black truffle, herbs 14
- CHEESE maggies round/ma, moses sleeper/vt, middlebury blue/vt 16

# ENTREES

- LOBSTER sunchokes, lobster mushroom, seaweed butter, absinthe froth 37
- ARCTIC CHAR lentils, mirepoix, "beer" blanc, orange powder 28
- COD calamari, white bean, spring onion, chorizo, olive 27
- SWORDFISH spaghetti squash, mussel creme, capers 28
- CHICKEN roast squash, smoked mushroom farro, herbs 27
- PORK loin & belly, apple fritter, fermented cabbage, grits 27
- VENISON chop & meatballs, celery root, beets, pretzel crumb 38
- QUAIL foie gras & brioche stuffed, roast squash, herb/pepper vin, quail jus 28
- BEEF n.y. strip & shortrib, potato gratin, mushroom & onion 36
- CAULIFLOWER acorn squash, kale, raisins, buttermilk vinaigrette 24

# SIDES

- FENNEL 8  
lemon curd, seeds
- GRITS 8  
herb vinaigrette
- FARRO 9  
smoked mushrooms, squash

# TASTING MENU

- 7 courses 75
- A tour of our cuisine
- We ask that the whole table participates
- Beverage Pairings 45

## Our Farms

SubEdge/ Farmington, Colgan/ Simsbury, Geo-Roots/ Canton, Hilltop Apiaries/ Canton

\*Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness.