



# STARTERS

- MAINE YELLOWTAIL shishito pepper puree, walnut butter 15
- +SMOKED SALMON RILLETTE whipped creme fraiche, "everything bagel spice" 10
- +WINTER GREENS SALAD cheddar, pecans, apple, sherry mustard vinaigrette 10
- +NEW ENGLAND CLAM CHOWDER fennel, celery, prosciutto 10
- BEEF TARTARE pickled onion, radish, brioche 14
- FOIE GRAS grated torchon, delicata squash, spiced yogurt, pumpkin seeds 18
- CHILLED TURNIPS quince, poblano pepper, black truffle, walnut puree 12
- +DUMPLING parsnip, shortrib, herbs 12
- CHEESE middlebury blue/ VT, willoughby/ VT, maggie's round/ MA 16

# ENTREES

- LOBSTER sunchokes, mushroom, absinthe froth 37
- +ARCTIC CHAR lentils, mirepoix, "beer" blanc, orange powder 28
- +POLLOCK calamari, white bean, spring onion, chorizo, olive 27
- SWORDFISH spaghetti squash, mussel creme, capers 28
- +CHICKEN roast squash, smoked mushroom farro, herbs 26
- +PORK loin & belly, apple fritter, fermented cabbage, grits 27
- VENISON chop & meatballs, celery root, beets, pretzel crumb 34
- QUAIL foie gras & brioche stuffed, roast squash, herb vinaigrette, quail jus 28
- NY STRIP potato gratin, mushrooms, onions, bordelaise 38
- +CAULIFLOWER acorn squash, kale, raisins, buttermilk vinaigrette 24
- +\$35 Prix-Fixe Menu Options. Tuesday through Thursday

# 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 entire table participates
- Beverage Pairings 45

## Our Farms

SubEdge/Farmington, Colson/Simsbury, Coo Beets/Canton, Hilton, Anisias/Canton, Young Farm/Cranby