



STARTERS

- SEX ON THE BAY OYSTERS* lambrusco mignonette 3each
- 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
- ROAST MUSHROOM SOUP herb yogurt, lentil "falafel", pickled mushroom 10
- BEEF TARTARE* pickled onion, radish, brioche 14
- FOIE GRAS grated torchon, acorn squash, spiced yogurt, pumpkin seeds 18
- CHILLED TURNIPS persimmon, poblano pepper, black truffle, walnut puree 12
- DUMPLING parsnip, chicken confit, herbs 12
- CHEESE middlebury blue/ VT, willoughby/ VT, Landaff/ VT 16
- TAPIOCA CUSTARD all the flavors of clam chowder 13
- "BUFFALO" BLOWFISH tail, kimchi dressing, celery cream 11

ENTREES

- REDFISH lobster, sunchokes, mushroom, absinthe froth 34
- ARCTIC CHAR "baked beans", fennel, lemon curd 28
- HADDOCK broccoli, onion, sesame, meyer lemon sauce 27
- SKATE CHEEKS spaghetti squash, mussel creme, capers 30
- CHICKEN mousse stuffed, carrots, farro, walnuts, herb jus 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, trumpet mushroom, onions, bordelaise 38
- CAULIFLOWER acorn squash, kale, raisins, buttermilk vinaigrette 24

SIDES

- FENNEL 8
lemon curd, seeds
- GRITS 8
herb vinaigrette
- FARRO 9
carrots, walnuts

TASTING MENU

- 7 courses 75
- a tour of our cuisine
- we ask that the entire table participates
- Beverage Pairings 45

Our Farms

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

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