



## STARTERS

- UMAMI OYSTERS lambrusco mignonette 3 each
- RAW TUNA muscat grape, hazelnut, buttermilk, turnip 16
- SMOKED SALMON RILLETTE whipped creme fraiche, "everything bagel spice" 10
- GREENS SALAD cheddar, pecans, apple, sherry mustard vinaigrette 10
- ROAST MUSHROOM SOUP herb yogurt, lentil "croquette", pickled mushroom 10
- BEEF TARTARE pickled onion, radish, brioche 14
- FOIE GRAS strawberries, spiced yogurt, pretzel 18
- BEETS mushroom, melville cheese, cured egg, sunflower 12
- DUMPLING peas, chicken confit, herbs 12
- CHEESE great hill blue/MA., willoughby, VT., landaff/VT. 16
- TAPIOCA CUSTARD all the flavors of clam chowder 14

## ENTREES

- REDFISH asparagus, almond veloute, mustard greens 26
- ARCTIC CHAR white beans, artichokes, ham, sherry butter sauce 28
- HADDOCK broccoli, black rice, sesame, meyer lemon sauce 27
- SKATE CHEEKS spaghetti squash, mussel creme, capers 28
- CHICKEN mousse stuffed, green goddess farro, spring vegetables, pickled walnut 26
- PORK schnitzel, sweet and sour turnips, plums 27
- LAMB loin&meatballs, fried grits, pea salad, chimichurri 32
- QUAIL foie gras & brioche stuffed, ramps pickled/pureed/confit, carrot raisins 28
- NY STRIP baby potatoes, spring onion, charred scallion aioli, bordelaise 38
- CARROTS "En Presse" ricotta cheese, charred fennel relish, pinenuts 24

## SIDES

- BROCCOLI 8  
grilled, puree, sesame
  
- POTATOES 8  
crispy, charred scallion aioli
  
- FARRO 9  
green goddess, spring vegetables, walnut

## TASTING MENU

- 7 courses 80
- 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.