



STARTERS

- UMAMI OYSTERS lambrusco mignonette 3 each
- RAW TUNA muscat grape, hazelnut, buttermilk, turnip 17
- SMOKED SALMON RILLETTE whipped creme fraiche, "everything bagel spice" 10
- GREENS SALAD cheddar, pecans, fennel, sherry mustard vinaigrette 10
- CHILLED PEA SOUP burrata, mint oil, pine nuts 11
- BEEF TARTARE pickled onion, radish, brioche 15
- FOIE GRAS strawberries, spiced yogurt, pretzel 18
- ASPARAGUS TERRINE prosciutto, cured egg, citrus gel, parmesan 14
- DUMPLING peas, chicken confit, herbs 12
- CHEESE baily hazen/VT., kunik/NY., noble cheddar/PA. 16
- TAPIOCA CUSTARD all the flavors of clam chowder 15

ENTREES

- REDFISH asparagus, almond veloute, mustard greens 33
- ARCTIC CHAR white beans, artichokes, ham, sherry butter sauce 28
- HADDOCK broccoli, black rice, sesame, meyer lemon sauce 27
- SKATE CHEEKS leeks, ramps, pistachio & caper puree, strawberry 29
- CHICKEN mousse stuffed, green goddess farro, spring vegetables, pickled walnut 26
- PORK schnitzel, sweet and sour turnips, plums 28
- LAMB loin, fried grits, pea salad, chimichurri 34
- QUAIL foie gras & brioche stuffed, fava & morels, nettle puree, rhubarb, chartreuse 30
- NY STRIP baby potatoes, spring onion, charred scallion aioli, herb vinaigrette 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 request that the entire table participates

- Beverage Pairings 45

Our Farms

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

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