



# STARTERS

- UMAMI OYSTERS lambrusco mignonette 3 each
- CHEESE baily hazen/VT., kunik/NY., noble cheddar/PA. 16
- SMOKED SALMON RILLETTE whipped creme fraiche, "everything bagel spice" 10
- FARM GREENS cheddar, pecans, fennel, sherry mustard vinaigrette 10
- SMOKED TOMATO SOUP grilled cheese croutons, herb aioli 11
- BEEF TARTARE pickled onion, radish, brioche 15
- FOIE GRAS cherries, spiced yogurt, pretzel 18
- TAPIOCA CUSTARD all the flavors of clam chowder 15
- DUMPLING peas, chicken confit, fines herbs 12
- "JOHNNY CAKE" chilled crab, corn, fresno pepper 15
- TOMATO TOAST rustic bread, horseradish ricotta, basil seeds 12

# ENTREES

- SEA BREAM tomato, charred onion, grilled summer squash, basil vinaigrette 28
- ARCTIC CHAR white beans, artichokes, ham, sherry butter sauce 28
- POLLOCK broccoli, black rice, sesame, meyer lemon sauce 28
- SKATE WING pistachio agnolotti, garlic scape puree, caper 28
- CHICKEN mousse stuffed, green goddess, farro, spring vegetables, pickled walnut 26
- PORK schnitzel, sweet and sour turnips, pluots 27
- LAMB loin, fried grits, pea salad, chimichurri 34
- QUAIL foie gras & brioche stuffed, roast spring onions, honey jus 30
- NY STRIP baby potatoes, garlic scapes, 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, Brown's Harvest/Windsor

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