



STARTERS

- BEAUSOILEL OYSTERS lambrusco mignonette 3 each
- CHEESE mad river blue/VT., kunik/NY., noble cheddar/PA. 16
- SMOKED SALMON RILLETTE whipped creme fraiche, "everything bagel spice" 10
- BIBB LETTUCE shaved carrots & celery, buttermilk vinaigrette, seeds 10
- SMOKED TOMATO SOUP grilled cheese croutons, herb aioli 11
- BEEF TARTARE pickled onion, radish, brioche 15
- FOIE GRAS torchon, brown bread, cocoa, blueberry, almond brittle 18
- TAPIOCA CUSTARD all the flavors of clam chowder 15
- DUMPLING snap peas, chicken confit, fines herbs 12
- "JOHNNY CAKE" corn crepe, chilled crab, charred corn, fresno pepper 15
- TOMATO TOAST heirloom tomato, rustic bread, horseradish ricotta, basil seeds 12

ENTREES

- SEA BREAM tomato, charred onion, grilled summer squash, basil vinaigrette 26
- ARCTIC CHAR white bean puree, carrots three ways, peas, radish 27
- POLLOCK broccoli, black rice, sesame, meyer lemon sauce 28
- SKATE WING pistachio agnolotti, garlic scape puree, caper 27
- CHICKEN mousse stuffed, green goddess, farro, spring vegetables, pickled walnut 26
- PORK schnitzel, sweet and sour turnips, pluots 27
- LAMB loin, fried grits, summer succotash, corn puree 34
- QUAIL foie gras & brioche stuffed, roast spring onions, honey jus 32
- NY STRIP baby potatoes, shishito peppers, scallion aioli, herb vinaigrette 38
- SQUASH patty pan "steaks", green tomato relish, ricotta, horseradish veloute 22

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.