



millwright's

2017

STARTERS

- BEAUSOLEIL OYSTERS lambrusco mignonette 3 each
- CHEESE mad river blue/VT., eidolon/MA, shelburne farms cheddar/VT. 16
- SMOKED SALMON RILLETTE whipped creme fraiche, "everything bagel spice" 10
- BABY GEM shaved carrots & celery, buttermilk vinaigrette, seeds 10
- PARSNIP SOUP parsnip chips, herbs, preserved cranberry 10
- BEEF TARTARE pickled onion, radish, rustic bread 15
- FOIE GRAS seared, brown bread, apple, almond brittle 18
- BEET TOAST rye bread, horseradish cheese curds, bbq hazelnuts, blue cheese 11
- DUMPLING spinach gnocchi, short rib, onion, fines herbs 12
- TUNA raw, line caught bluefin, daikon, brown butter&corn 15
- TAPIOCA CUSTARD all the flavors of clam chowder 15

ENTREES

- SWORDFISH portuguese "stew", mussels, ruby red shrimp, fennel, cranberry beans 28
- SALMON slow roasted, squash carpaccio, gribiche 27
- POLLOCK broccoli, black rice, sesame, meyer lemon sauce 28
- MONK FISH celery root&spaghetti squash, black garlic froth 27
- CHICKEN roasted breast&braised thigh, pommes puree, mushroom, braised greens 26
- PORK "osso bucco", cabbage, apples, mustard jus 28
- LAMB stew, parsnip, potato, carrot, turnip, lamb jus 28
- QUAIL marinated&grilled, roast spring onions, honey jus 29
- NY STRIP or SHORTRIB baby potatoes, shishito pepper, scallion aioli, chimichurri 38/31
- DUMPLING SQUASH farro&oat porridge, apples&corn, smoked maple, yogurt 22

SIDES

- BROCCOLI 8
grilled, puree, sesame
- POTATOES 8
crispy, charred scallion aioli
- MUSHROOMS 9
grilled mushrooms, braised greens

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, Colgan Farm/Windsor

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