

..... Inspired New England Cuisine .....

**STARTERS**

- Beausoleil Oysters\* 3 each  
lambrusco mignonette
- Cheese 16  
shelburne farms cheddar/VT., eidolon/MA., mad river blue/VT.
- Baby Gem 10  
shaved carrots&celery, buttermilk vinaigrette, seeds...1/2 chicken add 12
- Chicken Wings 6 for 9  
tossed in our sauce or not, buttermilk dressing
- Parsnip Soup 10  
parsnip chips, preserved cranberries, herbs
- Hummus 9  
roast garlic, fresh pita
- Beef Tartare\* 15  
pickled onion, radish, rustic bread
- Kale Caesar 10  
parmesan vinaigrette, croutons.....1/2 chicken add 12
- Smoked Salmon Rillette 10  
whipped creme fraiche, "everything bagel spice"
- Beet Toast 11  
rye bread, horseradish cheese curds, bbq hazelnuts, blue cheese

**ENTREES**

- Chicken Tacos 14  
cabbage slaw, sriracha aioli
- Tavern Burger 14  
bearnaise sauce, caramelized shallots, pickles, fries or salad
- Classic Burger 14  
cheddar, L&O, brioche, special sauce, fries or salad
- Steak Frites 31  
ny strip, bearnaise, aioli, fries
- Dumplings 12/23  
spinach gnocchi, short rib, onion, fines herbs
- Salmon 27  
slow roasted, squash carpaccio, sauce gribiche
- Pork 28  
"osso bucco", cabbage, roast apples, mustard jus
- "Grilled Cheese" 14  
comte, prosciutto, mustard mornay, fries or salad
- Fish & Chips 14  
cod, malt vinegar aioli, tartar sauce



**SUPPERS**

**TUESDAY**

Taco Tuesday  
\$3 each see server for weekly selection

**WEDNESDAY**

\$1 Beer  
buy a burger get a beer for a buck

**THURSDAY**

Thirsty Thursday  
a selection of \$5 beverages

**SIDES**

- Johnny Cake Biscuits 5 for 7  
honey sesame butter
- Fries 8  
aioli
- Crispy Potatoes 8  
charred scallion aioli

Our Farms

Young Farm/Granby, Colgan/Windsor, GeoRoots/North Canton, Hilltop Apiaries/Canton, SubEdge/Farmington

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