

STARTERS

Beusoleil Oysters*	3 each
lambrusco mignonette	
Cheese	16
bayley hazen/VT., camembert/NY., tumbleweed cheddar/NY.	
Smoked Salmon Rilette	10
whipped creme fraiche, "everything bagel spice"	
Baby Gem Salad	10
shaved carrots & celery, buttermilk vinaigrette, seeds	
Parsnip Soup	10
parsnip chips, herbs, preserved cranberry	
Beef Tartare*	15
pickled onion, radish, rustic bread	
Foie Gras	18
seared, shaved brussels, pumpkin puree, brown bread croutons	
Beet Toast	11
rye bread, horseradish cheese curds, bbq hazelnuts, blue cheese	
Dumpling	12
spinach gnocchi, short rib, onion, fine herbs	
Tuna*	15
raw, line caught bluefin, daikon, brown butter&corn	
Tapioca Custard	15
all the flavors of clam chowder	

ENTREES

Swordfish	28
portuguese "stew," mussels, shrimp, fennel, cranberry beans	
Salmon	27
slow roasted, squash carpaccio, gribiche	
Pollock	28
broccoli, black rice, sesame, meyer lemon sauce	
Scallops	30
celery root, orange, smoked pepper, soy froth	
Chicken	26
roasted breast & braised thigh, pommes puree, mushroom, braised greens	
Pork	28
"osso bucco", cabbage, apples, mustard jus	
Lamb	30
stew, parsnip, potato, carrot, turnip, lamb jus	
Quail	29
wild rice stuffing, pecans, roast spring onions, cherries, honey jus	
NY Strip of Shortrib	38/31
baby potatoes, shishito pepper, scallion aioli, chimichurri	
Acorn Squash	22
farro & oat porridge, apples & corn, smoked maple, yogurt	

SIDES

Broccoli	8
grilled, puree, sesame	
Potatoes	8
crispy, charred scallion aioli	
Brussels Sprouts	7
apple cider vinaigrette, crispy pork	

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

TASTING MENU

a tour of our cuisine

7 courses 80

beverage pairings 45

we request that the entire table participate

OUR FARMS

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

