

## Small Plates

Dayboat Scallops	maple aioli and fall tomato BLT, Dijon horseradish drizzle ~ 15
Baby Beets	frissee, Bijou goat cheese, endive, citrus, beet vinaigrette ~ 10
Shrimp Dumplings	sweet corn, scallion, ginger potato, miso emulsion ~ 13
Toasted Fregola Cous Cous	risotto style with butternut squash, smoked cheddar toast and quail egg ~ 11
Gathered Greens	seasonal vegetables, marinated mushrooms, pepitas, 25yr. balsamic basil vinaigrette ~ 9
Kurabota Pork Short Rib	root beer chipotle glaze, sweet potato mousse ~ 12
Sweet Onion Bisque	fennel, roasted garlic, pecorino, mushroom toast, bacon ~ 9
Cesar Salad	white anchovy, butter brioche, Ascutney cheese, grilled lemon ~ 8
Cavendish Quail	chopped salad, soft cooked egg, maple bacon vinaigrette ~ 12
Local Vermont Cheese Tasting	daily selections ~ 5 per piece

## Supper

Duck Breast	crispy skin, confit and scallion pancake, sweet cabbage, orange ginger glaze ~ 24
Kona Perch	roasted fennel, crispy eggplant, braised tomato butter ~ 28
Ribeye Steak	crushed potato, asparagus, hunter mushrooms with bacon, Bayley Blue cream ~ 32
Berkshire Pork	braised greens, spaetzle sausage hash, rosemary reduction ~ 22
Gnocchi	chopped spinach, roasted cippolini, vodka sauce, pecorino ~ 18
Tasman Salmon	asparagus maki roll, spicy cucumber salad, fresh ginger sauce ~ 28
Chicken Statler	butterball turnips, broccolini, maitake mushroom marsala ~ 22
Hawaiian Escolar	littleneck clams, fresh linguine, house chorizo cream, cherry peppers ~ 28
Stuffed Piquillo Peppers	bulgur wheat, tomato coconut curry, sugar snaps ~ 20
Notch Burger	chorizo chili, maple onions, cheddar, farm egg, hand cut fries ~ 18

## Sides

Broiled Asparagus	olive oil, sea salt, 25 yr. balsamic ~ 5
Broccolini	fresh garlic, olive oil, shaved cheese ~ 5
Hand Cut Fries	Vermont cheddar fondue ~ 7
Sugar Snap Peas	miso glaze ~ 4

