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- Vermont Cheese Board** Butternut Mountain Farm honey + Jan's Farmhouse Crisps 7 each 3 for 18 5 for 25
- Crispy Oyster BLT** baby greens, heirloom tomatoes, North Country bacon + tartar sauce 12
- Steak Tartare** sweet onion croquette, quail egg, micro salad + scallion puree 15
- Red Crab Fritters** spicy, sweet + sour relish, lemon dill aioli 14
- House-Made Gnocchi** Maplebrook Burrattini, brandywine tomatoes, arugula + pistachio pesto 11
- Griddled Corn Cakes** summer ragout + lemon pepper crème fraîche 10
- Watermelon Caprese** VT feta, baby arugula, olive vinaigrette + mint 8

**S O U P +
S A L A D S**

- Chilled Tomato Soup**
local tomatoes,
creamy avocado + baby gazpacho
8

- Farmers Greens**
3 Crows Farms greens + radish,
crispy pork belly croutons + spiced honey
12

- Summer Salad**
local greens + veggies,
toasted soy nuts + Minus 8 vinaigrette
11

- Kale Caesar**
buttered pumpernickel toast,
tomato bruschetta + Halfpipe cheese
10

- Vermont Strawberry**
greens, aged balsamic,
Marcona almonds + goat cheese
11

S U P P E R

Misty Knoll Chicken
carrot romesco, pea spaetzle, forest mushrooms + pea tendrils
26

Club Cut Sirloin
potato hash, tiny beans, red wine syrup + herb butter
32

New England Halibut
chorizo, new potatoes, garlicky spinach, saffron
30

Confit Leg of Duck
butter beans, tasso ham, cipollini onions + cherry balsamic reduction
28

King Salmon
creamed corn + barley risotto, favas, radish butter
31

Duo of Pork
crispy belly, polenta, braised greens, tenderloin + local honey glaze
29

Veggie Kabob
sesame + gingered tofu, shiitake mushrooms, summer veggies + scallion fried rice
24

Flannel Burger
crispy pork belly, farm egg, VT cheddar + Heady Topper glazed onions
18

- S I D E S** **Corn on the Cob** maple mustard + thyme butter 6 | **Heirloom Tomatoes** saba + sea salt 6 | **Flannel Fries** flannel fry sauce 6
- Summer Dilly Beans** garlic + spice 6 | **Sweet Pea Spaetzle** mac + cheese style 6