



APPETIZERS AND SALADS

Wild Maine Mussel Bisque

local ramps, pheasant back mushrooms. 11.

Welsh Rarebit

Shelburne Farms Cheddar, Vermont ale, grilled asparagus, pea shoots. 12.

Grilled Vermont Cavendish Quail

maple rhubarb glaze, walnut and brie spoon pudding. 14.

Spring Tart

foraged mushrooms, sunchokes, fiddleheads, caramelized onions, micro greens. 12

Hand-Chopped Steak Tartare

fiddleheads, green onions, black olives, micro greens, chives. 14.

Early Spring Market Garden Greens

maple balsamic vinaigrette. 9.

Sweet and Sour Rhubarb Salad

*Champlain triple cream, grilled onions, toasted almonds
white balsamic ginger vinaigrette. 12.*

Grilled Asparagus and Wild Mushroom Salad

barley, pea shoots, Shelburne Farms Clothbound Cheddar, sorrel vinaigrette. 13.

ENTREES

Braised Vermont Pork Shoulder

creamy cheddar hominy grits, ginger rhubarb chutney. 28.

Grilled Misty Knoll Chicken

*asparagus, ramps, wild mushroom ragout
housemade saffron linguine, tarragon crème fraîche. 28*

Seafood Purloo

*mussels, clams, tilapia, scallops
fiddleheads, ramps, peas, rice, watercress purée. 27*

Spring Rabbit Stew

couscous, harissa yogurt sauce. 26

Herbed Polenta Cake

braised garlic greens, asparagus, roasted pepper tapenade, goat cheese. 24

Grass-fed Vermont Beef

*roasted potato, wild mushrooms, bacon, chives
horseradish. 33*

Black Bean and Cheddar Gnocchi

sorrel, asparagus, foraged mushrooms, micro greens. 24

*An 18% gratuity will be added to parties of six or more guests.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*