

SHARABLES

Crispy Pork Belly \$13

braised cabbage, grilled peach jam

Brie En Croute \$14

raspberry, crisp apple

Shrimp Dumplings \$12

shrimp, crispy bacon, burnt scallion

Charred Pulpo \$15

fingerling potato, red onion, capers, olive vinaigrette

Braised Short Ribs \$14

smoked farrow, tomato confit, pickled onion

SOUP of the DAY

SALADS

Baby Gem Salad \$14

candied walnuts, stillon blue, pickled onion, raspberry vinaigrette

Roasted Beet & Goat Cheese \$15

charred shallots, fennel vinaigrette

Baby Kale & Quinoa \$14

dried cranberries, pecans, ricotta salda, whole grain mustard vinaigrette

The Twisted Wedge \$15

baby bib lettuce, cucumber, pickled tomato, applewood smoked bacon, toasted sunflower seeds, fromage bleu

ADD: **Chicken \$6 / Steak \$9 / Shrimp \$10**

lunch

From Farm to Fork CHARCUTERIE & CHEESE

Smoked Duck Breast (Massachusetts) / **Dry Aged Bresaola** (Italy)
Wild Boar Sausage (N Dakota) / **Duck Pate** (Wisconsin)
Grayson (Virginia) / **Hooks Triple** (Wisconsin) / **Caveman Blue** (Oregon)
Cave Aged Cheddar (New England) / **with Accoutrements**

\$20 PER PERSON / MINIMUM 2 PEOPLE

BETWEEN the BREAD

Grassfeed Burger* \$16

shallot-shiitake marmalade, pomme frites

Roasted Root Quinoa Burger \$14

local roasted vegetables, lemon basil aioli

The Farm Stand \$15 GF

zucchini, squash, red peppers, organic greens, roasted tomato aioli

Grilled Chicken and Brie \$13

fossil farm grilled chicken, caramelized onions, brie, pesto mayo

Crispy Pork Belly \$16

seared pork belly, blackberry & raspberry jalapeno chutney, robiola bonisa cheese

Chard Ribeye* \$18

chard ribeye, pickled tomato, red wine jam, ricotta salata, local basil, olive oil

Turkey Avocado BLT \$14

spring valley farm sliced turkey, bib lettuce, tomato, smoked bacon, avocado aioli

Pastrami Salmon* \$15

pastrami cured salmon, grilled red onion & tomato, horseradish crème

VEGGIES \$7

Roasted Wild Mushrooms / Herbs Provençal

Crispy Brussel Sprouts / Lardo / Shallot

Roasted Local Root Vegetable

POTATO \$6

Herb Infused Fingerling Potatoes

Maple Bourbon Sweet Potato

Pomme Frites

Family Farm to Family Feast

Our menu is based on taste inspired by farmers, fishermen, and the artisan food producers. Farm to table spirit and our dedication to country and comfort food is the universal language to bring us together.

*This menu item is cooked to order. Consuming raw or under cooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.