

Friday & Saturday Evenings

STARTERS

Olives - Wood-fire warmed Castelvetrano olives from Italy 5

Poppers - Jalapeño peppers filled with Grafton smoked cheddar, topped with paprika, and wood-fire broiled. Served with Cabot sour cream, fresh organic cilantro, and a squeeze of lime. 9

Focaccia - House-made with Vermont-grown organic flour, served with EV olive oil and aged balsamic 5

Roasted Organic Beets - Roasted, shredded, and pickled beets, drizzled with aged balsamic and EV olive oil, finished with fresh herbs and Maldon sea salt 8 Add Vermont Creamery goat cheese 2

Meatballs - House-made with grass-fed beef from Adams Farm (Wilmington, VT) and pastured pork from Riversong Farm (So. Newfane, VT), served with house organic marinara and house-made focaccia, topped with Grana Padano parmesan and fresh basil 13

Mussels - Prince Edward Island mussels, cooked in a white wine and herbed tomato relish broth, served with house-made focaccia spears 13 Large 18

Scallion Pancake - Griddle-seared, using our own organic, long-fermented dough, topped with local scallions and smoked sea salt, drizzled with an aged Shoyu-maple syrup reduction, and topped with a pinch of fresh organic cilantro 10
Add BBQ pulled pork (Adams Farm) 4

Burrata & Knotweed Chutney - Maplebrook Farm's fresh burrata shares the plate with our house chutney made from Eatery-harvested Japanese Knotweed. Served with seared organic polenta spears, shaved fennel, Spring Up Farm micro-greens, and topped with smoked salt, cracked black pepper, za'atar spice blend, and a drizzle of pomegranate molasses. 12

SALADS

House - Organically grown greens (Full Plate Farm, Dummerston, VT), topped with shredded organic carrots, organic beets, shaved radishes, shredded cabbage, house-made focaccia croutons, toasted organic sunflower seeds, Grana Padano parmesan, with a balsamic vinaigrette. Reg 10 Robust 15
Add Vermont Creamery goat cheese, or slow cured Olli salame 2 each

Sweet & Savory - Fresh arugula, caraway-orange roasted organic carrots, marcona almonds, wine-poached sour cherries, house-pickled red onions, Hermit Thrush Ale & local maple syrup vinaigrette, topped with shaved fennel and shaved "Sonnet" cave-aged goat cheese from Big Picture Farm. 12

Smoked Salmon Dinner Salad - Organically grown greens (Full Plate Farm, Dummerston, VT), topped with smoked wild Sockeye salmon, shredded organic carrots, shredded cabbage, wine-poached cranberries, shaved watermelon radishes, with a sesame-ginger-miso dressing, assorted house-pickled vegetables, and topped black sesame seeds 18

ENTRÉES

Pork Tacos - (2) Carnitas-style tacos loaded with citrus-braised pork from Adams Farm, Grafton 2-year cheddar, house-made salsa, Cabot sour cream, charred pineapple, shredded cabbage, fresh organic cilantro, and pickled red onions. Served with organic black beans from Vermont Bean Crafters. 18
(Our corn tortillas are made in Hadley, Massachusetts from heirloom, non-GMO corn.)

Tofu Tacos - (2) Marinated and seared organic tofu, roasted red peppers, shredded cabbage, all sautéed in a smoked salt, lime and paprika blend, with Grafton 2-year cheddar, house-made salsa, Cabot sour cream, fresh organic cilantro, and pickled red onions. Served with organic black beans from Vermont Bean Crafters. 18
(Our corn tortillas are made in Hadley, Massachusetts from heirloom, non-GMO corn.)

Pan Seared Sea Scallops - Served over an aged Shoyu-maple syrup reduction, accompanied by organic basmati rice, lightly wilted spinach, garlic sautéed organic kale from Boyd Farm (Wilmington, VT), toasted organic coconut flakes, and a light dusting of Madras curry 25

House-Made Fresh Pasta - Preparation of the day. Our tagliatelle pasta is made from organic semolina, and organic wheat flour from Nitty Gritty Grain Company (Charlotte, VT), and organic eggs from Rennsli Farm (East Dover, VT). 24

Farro & Funghi Vegetable Medley - Organic toasted farro (an ancient grain), sautéed with leeks, locally foraged wild mushrooms, snap peas, wood-fire blistered heirloom toy box tomatoes, served with citrus-herbed Vermont Creamery Chèvre, garlic sautéed organic kale from Boyd Farm (Wilmington, VT), and shaved "Sonnet" cave-aged goat cheese from Big Picture Farm (Townshend, VT) 22

Wood-fired Steak - Local pastured tri-tip beef from N.E. Family Farms Cooperative, roasted organic potatoes, wood-roasted lemon asparagus, house pickled onions, finished with a Boucher Farm 'Gore-Dawn-Zola' / shallot butter 30

Lamb Kabob (Kafta Style) - Wood-fire cooked kabobs from pastured ground lamb (Adams Farm, Wilmington, VT), served with house Tzatziki sauce, seared organic polenta cakes, sautéed spinach, wood-fire caramelized onions, and roasted red peppers. Finished with Maplebrook Farm feta, za'atar (a Mediterranean spice blend), and backyard organic mint. 24

VEGETARIAN OPTION: comes with pesto sautéed organic tofu



Folks with food allergies...please let us know. Although we do offer some gluten-free options (GF), we do not operate a gluten-free kitchen.

The State of Vermont wants you to know that eating raw or undercooked meats, poultry, sea-food, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

