

TO SHARE:

House Cured Olives	5
House Charcuterie Plate, with mustards, pickles and country breads	16
Farmstead Cheese Plate, cow, sheep, goat with seasonal preserves	14

Old School Onion Dip
with House Made Bag of Chips
\$11

APPETIZERS:

Thai Style Calamari, coconut, holy basil and sriracha mayo	14
Green Salad, farmer's cheese, barrel vinegar and herbs	10
Wild Arugula, medjool dates, pistachio and manchego	12
4 Star French Onion Soup, gruyere, onions, sherry (from the Library of Congress)	9
Soup of the Day	9

CHOPPED SALADS:

Greek Salad, wild oregano vinaigrette, feta, cucumber and coriander	13
NY Caesar Salad, romaine lettuce, shaved parmesan and white anchovy	14
The Chop Chop, Asian chicken salad, crispy wontons and cashews	15

Add to any salad:
 pasture raised chicken 6
 laughing bird shrimp 7
 grass fed beef 8

PASTAS, GRAINS, AND BOWLS:

Orecchiete, spicy Italian sausage, pecorino romano, bitter greens	10/18
Duck Risotto, carnaroli rice, confit duck, wild mushrooms	14/22
Chicken Pot Pie, pasture raised chicken, vegetables, cream sauce and golden crust	17

SANDWICHES

Grass Fed Beef Burger, smoked onion remoulade, dill pickle and hand cut fries	16
add VT cheddar	1
Warm House Smoked Turkey, bacon, Russian dressing and melted gruyere	15
Vegetarian Reuben, balsamic seared tomato, sauerkraut and gruyere	14
Prime Rib Stuffed Baguette, caramelized onions with a side of mix greens	17
add bleu cheese	1

MAINS:

Farmers Chicken, crisped in black skillet with roasted garlic and bistro fries	21
Hungarian Goulash, classic spaetzle and cucumber crème fraiche	18
Roasted Salmon, wild mushrooms, fingerling potato and porcini crust	25
Steamed Mussels, P.E.I. mussels, chef's daily preparation	19
add fries	3

HALF AND HALF

Choose a Half Appetizer French onion soup soup of the day green salad caesar salad arugula salad	16 and	Choose a Half Entree duck risotto smoked turkey sandwich prime rib stuffed baguette vegetarian reuben Hungarian goulash
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SIDES: 7 Each

- Sweet Roasted Pumpkin
- Thyme Roasted New Potatoes
- Roasted Brussel Sprouts
- Hand Cut Fries, smoked onion remoulade

Executive Chef: Matthew Weingarten
 18% service charge will be added to parties of 6 or more
 This is a non-smoking restaurant