



EVENING FARE

THE BEGINNING

HAND-CUT POTATO CHIPS.....4	SEASONAL SOUP.....7
MARINATED OLIVES & ALMONDS.....5	WILTED KALE & BACON SALAD.....8 boiled egg, red onion, bacon vinaigrette
CHICKEN LIVER MOUSSE.....10 mostarda, boiled egg, shaved apple, rye toast	QUINOA, BERRIES & WILD RICE.....8 drunken goat, candied walnuts, raspberry-chia dressing
PÂTÉ MAISON.....10 traditional accoutrements	HEIRLOOM TOMATO PANZANELLA.....8 maplebrook mozzarella, corn, balsamic vinaigrette
WILD BURGUNDY ESCARGOTS.....12 charred corn, tomato, bacon, roasted garlic	GRILLED STONEFRUIT SALAD.....9 watermelon, baby arugula, feta, pistachio
SHRIMP TARTINE.....11 smoked tomato jam, bacon, roasted corn, arugula, feta	

THE MIDDLE

PEI MUSSELS.....16 house sausage, potatoes, chilis, tomato	CHICKEN UNDER A BRICK.....24 creamy polenta, summer ratatouille, basil
TUNA NIÇOISE.....18 traditional garnish, lemon-parmesean dressing	SEARED POLLOCK MEDALLIONS.....23 orzo, tomato, arugula, pistachio, lemon
SWEET CORN RISOTTO.....16 maplebrook ricotta, truffle	FIVE SPICE DUCK.....27 summer vegetable & farro hash, plum sauce
GRILLED STEAK SANDWICH.....16 horseradish chimichurri, grilled red onions, arugula, our own sourdough baguette	GRILLED VERMONT PORK LOIN.....25 charred corn, kale, baked beans

THE END

RICOTTA & BERRY PANNA COTTA.....7	CHOCOLATE POTS DE CREME.....7
LEMON-BASIL CRÈME BRÛLÉE.....7	ASSORTED SWEET CRÊPES.....7

PLEASE ADVISE US WHEN ORDERING IF YOU HAVE ANY DIETARY RESTRICTIONS; WHETHER MEDICAL, ETHICAL, OR FOR REASONS OF CONSCIENCE.
 please allow time for us to prepare your meal as each is made from scratch as it is ordered. special orders may take additional time.
 consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.