



Starters

- Prosciutto Wrapped Pete's Farm Salad Greens with Shaved Fennel and Scallion Vinaigrette 9
Roasted Beets, Endive, Arugula and Watercress Salad with Blue Cheese Vinaigrette 9
Cast Iron Seared Scallops with Spring Dug Parsnip Puree, Grain Mustard and Garden Cress 11
Red Beet and Boucher Blue Cheese Croquettes 8
Red Hen Bread Tartine with Smoked Pork, Pickled Onions and Cheddar Fondue 9
Grilled Flatbread with Duck Confit, Vermont Swiss and Blue Cheeses and Black Figs 11
Bellflower Pasta with Veal, Pancetta and San Marzano Tomato Ragu 13

Entrees

- Roasted Halibut with Spring Peas, Fingerling Potatoes, Pea Shoot Broth and Ramp Butter 23
Seared Atlantic Salmon with Parsley Risotto and Chive Crème Fraiche 20
Grain Fed Roasted Half Chicken with Roasted Garlic and Broccoli Rabe 21
Lac Brome Duck Breast with Leg Confit, Parsnips and Pinot Noir Cherries 23
Boyden Farms Grilled Ribeye with Horseradish Mashed Potato and Pete's Arugula Salad 26
Spring Pea and Vermont Chanterelle Risotto with Parsley Butter and Parmesan 18

Sides

- Butter Smashed Potatoes with Chives 5
Horseradish Mashed Potatoes 5
Local Peas with Butter and Mint 5
Broccoli Rabe with Garlic and Chili Flakes 5
Pete's Farm Salad Greens with Scallion Vinaigrette 6

PLEASE, NO SEPARATE CHECKS
18% GRATUITY WILL BE ADDED TO ALL PARTIES OF SIX OR MORE
EATING RAW OR UNDERCOOKED FOODS IS POTENTIALLY DANGEROUS TO YOUR HEALTH