

Appetizers

Fiddlehead Green Salad

seasonal veggies, toasted pepitas
red mole vinaigrette (V,GF) or lemon-parm dressing (GF) 11
with shaved Dutch knuckle (v,GF) 13

Massaman Kabocha Squash Soup

chile oil, pepitas, cilantro (V,GF) 11

Bluefin Tuna and Beet Cured King Salmon

Orange, shaved fennel, gem lettuce, beet vinaigrette (s) 18

Foie Gras and Rabbit Terrine

grilled focaccia, pickled things, melon mostarda 16

Steamed Gold Mussels

Calabrian chili, fennel, tomato, Pernod, grilled focaccia
(GF w/o bread) 18

Local Cheese and Meat Plate

candied nuts, pickled things, etc
choice of 3, 4 or 5 for 19, 23 or 27

Sugar House Creamery - Dutch Knuckle, Moon Cake, Little Dickens (cow)

Overflow Creamery - Lunch Box (sheep)

Four Fat Fowl - St. Stephen (cow)

Lively Run Farm - Finger Lakes Gold (goat)

Nettle Meadow - Kunik (cow)

Chaseholm Farm - Nimbus (cow), Ewe's Blue (sheep)

Jasper Hill Farm - Bayley Hazen Blue (cow)

McGrath Cheese Company - Rascal (cow)

House Charcuterie - Mangalitsa lardo, liverwurst

Olli Salumi - Calabrese, Toscano, Wild Boar

v = vegetarian
V = vegan
GF = gluten free
S = spicy
s = kinda spicy
N = contains nuts

House made focaccia \$5

No Substitutions

Please alert your server of any food allergies

Please let your server know if you require separate checks when you order.