

Appetizers

Curry Roasted Cauliflower

Caper-raisin dressing, Jamaican curry, savory granola, shaved root vegetables, curry vinaigrette (V,GF) 11
with spiced labneh (v,GF) 13

Butternut Squash Soup

bosc pear, espelette pepper, tarragon, spiced pepitas (V,GF,s) 12

Mushrooms on Toast

Sauteed wild mushrooms, grilled focaccia, Pernod cream, cured egg yolk (v) 14

Chicken Liver Parfait

toasted focaccia, apple butter, pickled mustard seed 15

Moules Frites

Maine gold mussels mariniere, cafe butter, crispy fries, garlic mayo (GF) 16

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 (cow)

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, Caspian, Vault No 5 Cheddar (cow)

House Charcuterie - Mangalitsa lardo, liverwurst, rabbit terrine,
country pork terrine

Mace Chasm Salami - hunter's, wild fennel

House made focaccia \$5

No Substitutions

Please alert your server of any food allergies

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

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