

# Menu

## starters

### Farmstead Cheeses choice of 1-\$8, 2-\$15, 3-\$22

Artisanal selections served with fruit, nuts, jams, and bread – choice of bleu, soft, or hard/semi-hard.

### Charcuterie choice of 1-\$7, 2-\$13, 3-\$19

Carefully selected cured meats, house pickled vegetables, mustard, bread

### Mediterranean Sampler\* \$12

House made hummus and mixed olive tapenade, Dodoni Feta, carefully selected accoutrements, grilled Pita

### Pastrami Salmon \$10

House cured salmon, herbed sour cream, fresh bread, olive oil

### P.E.I. Mussels \$14

Coconut-curry broth, ginger, fresh herbs, chili, crostini

### Raw Oysters \$3 each / \$16 ½ dozen

New England sourced fresh selections. Served with prosecco-rose mignonette

### Mixed Baby Greens\* \$8

Focaccia chips, peas, shaved radish, local blue cheese, edible flowers, herb vinaigrette

### Vegetarian Soup offering \$5

### Soup of the Moment \$6

## Flatbreads

### The Cuban \$16

House roasted local pork shoulder & cured ham, “Tiger” mustard, dill pickle, Alpine cheese

### Thai Peanut Chicken \$15

Marinated chicken, Thai style peanut sauce, scallion, cilantro, chili flakes, shredded napa cabbage, shaved radish, mozzarella

### Roasted Veggie\* \$14

Roasted mushrooms, radicchio, onion, herb pistou, local goat cheese, micro greens, balsamic mist

## Entrees

### Local Pasta \$14

Fresh local cavatelli, peas, mushrooms, tender herbs, bread crumb, lemon peppercorn crème fraiche  
Add: Chicken-6 Shrimp-8 Bacon-4

### Grilled Vegetable Lasagna\* \$16

Summer squash, eggplant, portobello mushroom, basil, tomato brodo, fresh local mozzarella

### Cashew Edamame Burger\* \$14

Soy buttered popcorn, tender herbs, sweet potato fries

### The “Mansion” Burger \$16

Local grass fed beef, house cured lamb bacon, Vermont cheddar, onion jam, brioche, house cut French fries

### Tuna Noodle Bowl \$18

Sushi-grade seared rare, Soba, shiitake-miso ramen-style broth, napa cabbage, soft egg, nori, cilantro, sprouts

### Bouillabaisse \$22

Shrimp, tuna, clams & mussels, saffron tomato broth, cold smoked black salt, rustic bread

### Chicken n’ Waffles \$16

Southern-style fried chicken thighs, squash waffle, sweet pea cream, pickled vegetables

### Salmon \$20

Rhubarb chutney, bamboo rice, seasonal vegetable

### Pork Chop \$24

Local heritage breed, organic blue polenta with mascarpone, garlic scape butter

### Bistro Filet \$28

White bean ragout, seasonal vegetables, cold smoked mountain cheese

### 4- Bone Domestic Lamb Rack \$32

Minted mustard seed relish, pan seared potato, grilled asparagus

\*denoted items can be prepared vegan upon request

Before placing your order, please inform your server if a person in your party has a food allergy.

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain health conditions.

Executive Chef, Gary Ankin