

small plates

Simple Green Salad 8

seasonal vegetables

Burrata Mint Salad 11

maplebrook burrata, arugula, radish, snap peas, mint vinaigrette

Baby Kale and Asparagus Salad 11

crispy pancetta, shaved asparagus, toasted almonds, chevre, mushroom vinaigrette

Bar Bites 12

rosemary citrus olives, ancho rubbed marcona almonds, marinated mushrooms

Fried Cauliflower 10

chipotle citrus aioli

Chilled Asparagus Soup 10

black pepper chevre mousse, lemon croutons, dill powder

Garlic Cheese Fries 11

hand cut fries, black garlic aioli, capers, parmigiano reggiano cheese

Sautéed Mussels 12

P.E.I. mussels, maitake mushrooms, preserved lemon, ginger, miso broth, grilled bread

Shrimp Ceviche 13

compressed charred cantaloupe, poblano pepper, grapefruit, toasted pine nuts, pickled shallots

Crab Toast 14

maine crab salad, avocado puree, blood orange gel, micro basil, pickled fennel, elmore mountain toast

Baked Cheese 14

puff pastry wrapped bijou cheese, rhubarb jam, toasted pistachios, castelton rye crackers

Country Pate 16

house made pate, tarragon toast, duck marrow mustard, cornichons

Spring



big plates

Edson Hill Burger 17

bailey hazen blue cheese, smoked onion jam, pork belly, bibb lettuce, house made brioche roll

Roasted Guinea Hen 38

five spice butter, beluga lentils, roasted kale, candied tomatoes, nasturtium leaf gremolata

Chicken Pot Pie 32

misty knoll chicken, spring dug parsnips, peas, carrots, smoked cheddar crust

Grilled Hanger Steak 40

white onion soubise, crushed fingerling potatoes, grilled asparagus

Seared Diver Scallops 38

pea risotto, charred leeks, lemon beurre blanc

Citrus Rhubarb Glazed Bone in Pork 34

creamy polenta, braised mustard greens

Corn Meal Crusted Arctic Char 28

caramelized onion farro, preserved lemon fiddleheads, chive emulsion

Ramp Pesto Cavatelli Pasta 28

arugula, oven dried tomatoes, crispy prosciutto, poached egg, parmesan crisp



EDSON | HILL