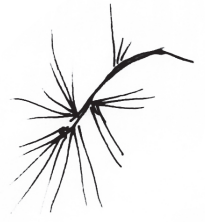


Winter



small plates

Fava Bean & Mint Hummus 13

burrata | toasted pine nuts | grilled pita

Citrus Beet Salad 14

roasted beets | candied pecans | poached currants
chèvre | citrus vinaigrette | micro arugula

Grilled Radicchio 14

roasted figs | bayley hazen blue cheese
balsamic reduction | chive oil

Kale Salad 13

pomegranate seeds, pickled shallots | feta cheese
quinoa | tahini vinaigrette

Bar Bites 12

spiced marcona almonds | citrus rosemary olives
house made pickles

Potato & Fennel Soup 14

crab escabeche

Sweet Potato Fries 10

blue cheese | red wine reduction | scallions

Fried Brussels Sprouts 12

warm onion-bacon glaze

Mushroom Toast 15

local roasted mushrooms | garlic soubise | prosciutto
pickled egg yolk | house made challah

Venison Tartare 18

fennel pollen dusted egg yolk | blackberry jam
pickled chanterelles | house made potato chips

P.E.I. Mussels 14

creamed leeks | elmore mountain bread

big plates

Lamb Osso Buco 45

pearl onions, carrots | celery root puree | port wine demi

Northeast Family Farms Ribeye 50

candied pearl onions | king oyster mushrooms
rosemary whipped potatoes | black garlic butter

Braised Pork Shank 36

roasted kale | white bean & linguica cassoulet

Scallops 38

cavatelli pasta | butternut squash | sunflower seeds
pancetta | hen of the wood mushrooms | sage cream

Grilled Hallibut 40

black forbidden rice | braised fennel | carrots
pomegranate beurre rouge

Seared Salmon 33

caramelized onion quinoa | grilled bok choy
curried squash purée | sunchoke chips

Crispy Duck 40

duck fat potatoes | baby beets | tart cherry duck demi

Vegetable Fricassée 28

maitake mushrooms | leeks, spinach | parsnips | lentils
kafir lime coconut broth | crispy shallots



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