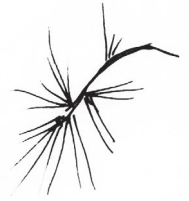


winter



small plates

Local Cheese Board for Two 32
chef's selection of four local artisan cheeses
crostini | assorted house-made pickles
fruit preserve | honeycomb

Brussels Sprouts 16
smoked maple | pignoli dukkah | flakey salt

Shrimp & Grits 22
mushrooms | poached garlic
cabot clothbound cheddar | pignoli nuts

Seared Tuna Tataki 23
blood orange | smoked apple | lemon Infused evoo
gremolata | puffed rice

Lobster Fritters 27
cabot sharp cheddar | fire roasted jalapeño
cilantro-lime aioli | old bay

Charred Octopus 20
botija olive aioli | fingerling potato
pickled peruvian peppers | herb oil

Duck Pâté 21
preserved apple | pistachio crumble
grilled ciabatta | arugula

Grilled Castelfranco Radicchio 16
caramelized fig | bayley hazen blue cheese
toasted hazelnut | red wine reduction

Arugula & Beet Salad 16
salt-meringue roasted beets | chèvre | candied pecan
citrus-tahini vinaigrette

Honey Roasted Cauliflower 17
berbere spice | lemon whipped feta | cranberry
marcona almonds | crispy garbanzo



big plates

Black Pepper Crusted Tuna 51
sticky rice | caramelized carrot | confit shallot
grilled maitake | soy caramel | house chili oil

Honey Glazed Salmon 49
braised kale | pancetta | delicata squash | roasted garlic
toasted seeds

Scallops & Pork Belly 50
parsnip puree | smoked apple | fried brussels sprouts
black garlic | blood orange

Edson Hill Burger 39
boyden beef | spring brook farm reading raclette
foie gras | red onion jam | half sour pickles | arugula
house fries

Lamb Osso Bucco 49
butter bean cassoulet | kale | tomato confit | gremolata
lemon agrumato evoo

Steak Frites 54
filet mignon | bayley hazen blue cheese
grilled onion relish | bordelaise

Winter Black Truffle Cacio E Pepe 58
trenchers farmhouse fettuccine | black pepper
grifton village cheese co. shepsog

Coffee-rubbed Venison Rack 64
maple butternut puree | mushroom medley
smashed & fried fingerlings | casis demi | pignoli nuts

Butter Poached Shrimp Puttanesca 48
trenchers farmhouse campanelle | fire roasted tomato
kalamata olive | kale | capers | crushed chili

we are grateful for our local producers:

naked acre farms, hyde park | home front gardens, hyde park
the farm at west settlement, johnson | funj shroom co., st. albans
rowdy cow ranch, craftsby | boissoneault farm, st. albans
shelburne farms, shelburne | two sons bakery, hyde park
wood mountain fish, sharon, ma | grifton village, brattleboro
jasper hill, greensboro | vermont farmstead, woodstock
earth & sea seafood co., manchester | von trapp farmstead, waitsfield
trenchers farmhouse, lyndonville | blue ledge farm, leicester
sweet rowen farm, west glover | vermont slopeside seafood

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