

ARTISAN & LOCAL

CHEESE SELECTION

ACCOMPANIED BY HOUSE MADE BAGUETTE, LAVASH, BLACK PEPPER WALNUTS & LOCAL HONEY

\$4.00 PER OUNCE

COW

GRAFTON VILLAGE EXTRA MATURE 5 YEAR CHEDDAR
Vermont, Strong, Firm

BROOKFORD FARM CLOTHBOUND CHEDDAR
Canterbury NH, Mild, Firm

ROBINSON FARM ARPEGGIO
Massachusetts, Aged 2-4 Months, Soft & Creamy

CRICKET CREEK FARM MAGGIE'S ROUND
Massachusetts, Aged 4-6 Months, Semi-Firm

COMTÉ
France, Strong, Firm

THE GREY BARN EIDOLON
Martha's Vineyard, Aged 3-4 Weeks, Soft-Ripened

GOAT & SHEEP

HUMBOLDT FOG
California, Goat, Soft-Ripened

SHEPHERD INVIERNO
Vermont, Sheep & Cow, Strong, Firm

OLD CHATHAM CAMEMBERT
New York, Sheep & Cow, Mild, Soft-Ripened

BLUE

GORGONZOLA DOLCE
Italy, Cow, Medium

BROOKFORD FARM SHADES OF BLUE
Canterbury NH, Cow, Medium

CABRALES
Spain, Cow, Sheep & Goat, Strong

CHARCUTERIE

Accompanied by House Made Dijon Mustard, Pickled Mustard Seeds & Cornichons

FERMÍN SALCHICHÓN IBÉRICO	9
SALUMERIA BIELLESE WAGYU BRESAOLA	12
PROSCIUTTO SAN DANIELE	7
BENTON'S SMOKY MOUNTAIN COUNTRY HAM	9
DANIELE HOT COPPA	9

SOME OF OUR LOCAL & ARTISAN PURVEYORS

Bedford Village Inn Bakery . Lucullus Trading . Three Rivers Farmers Alliance . Java Tree Gourmet Coffees .
Dowie Farm . Vernon Family Farm . Anson Mills . Shelburne Farms . Vermont Creamery .
Salumeria Biellese . Benton's Smoky Mountain Country Hams . Dunks Mushrooms . North Country Smokehouse .
Jasper Hill Farm . Brookford Farm . Stout Oak Farm . Vermont Shepherd . Old Chatham Shepherding Company .
Grafton Village Cheese . Fermin Ibérico . Cricket Creek Farm . Little Leaf Farms . Doo-Bee-Doo Farm .
Bee Rich Apiaries . Robinson Farm . Queen's Greens Farm . Heron Pond Farm . The Grey Barn .

COCKTAILS

BARREL-AGED BOULVADIER 13.

BVI BARREL SELECT SAGAMORE SPIRIT, CAMPARI, RANSOM SWEET VERMOUTH

SPARKLING PEAR 11.

GREY GOOSE LA POIRE, ELDERFLOWER LIQUEUR, PROSECCO

PINK PROZAC 12.

GREY GOOSE CITRON, COINTREAU, GRAPEFRUIT JUICE, CRANBERRY

BLACKBERRY TINI 12.

KETEL ONE, LEMON, LIME, BLACKBERRY PURÉE

TIKI TEAPOT FOR TWO 25.

SIPSMITH SLOE GIN, PLANTATION DARK RUM, LIME, SIMPLE, PASSION FRUIT SORBET

INN FASHION 12.

BVI WOODFORD RESERVE, KASTEEL ROUGE, AVERNA AMARO, HOPPED SIMPLE, ORANGE OIL

CHARLES GREY 12.

STOLICHNAYA, EARL GREY SIMPLE, LIME, CRÈME DE COCOA, FEVER-TREE GINGER BEER

BRADBURY SPRITZ 12.

RASPBERRY INFUSED BRADBURY BVI GIN, COCCHI AMERICANO ROSA, LIME, LEMONGRASS SIMPLE, CRANBERRY BITTERS, PROSECCO

THE GRAND 11.

CUCUMBER VODKA, LIME JUICE, BASIL-SRIRACHA SIMPLE

TEQUILA MOCKINGBIRD 11.

HERRADURA SILVER, SOTOL PIZCADORES, PAMA, LIME, SQUIRT

AMBRIDGE VILLAGE (ALCOHOL FREE) 8.

SEEDLIP SPICE 94, BEET SHRUB, ORGANIC COCONUT WATER

APPETIZERS

MUSHROOM TOAST

Dunk's Local Mushrooms, Grilled Sourdough, Dowie Farm Duck Egg, Truffle Oil

14

HALF DOZEN LOCAL OYSTERS

Bloody Mary Cocktail, Mignonette, Horseradish

Add Caviar & Crème Fraîche +\$12

18

HUDSON VALLEY FOIE GRAS

Thyme Brioche, Blackberry Compote, Pear, Curly Endive

18

MAPLEBROOK FARM BURRATA

Sun-Dried Tomato Pesto, Watercress, 10 Year Balsamic, Pine Nuts, Crostini

12

CRISPY CRAB CAKES

Roasted Garlic & Old Bay Aioli, Celery Leaf & Watercress Salad

15

HOUSE MADE PASTA

RADIATORE SALUMI BOLOGNESE

Salumi, Tomato, Basil, Pecorino Pepato Half: 15 Entrée: 28.

BRAISED RABBIT PAPPARDELLE

Kale, Squash, Winter Squash, Brown Butter, Kale & Walnut Pesto Half: 16. Entrée: 30.

SOUPS & SALADS

CLAM CHOWDER

New England Style

8

LOCAL KALE SALAD

Brussels Sprouts, Beet, Shades of Blue, Hazelnut, Pancetta, Cider Sherry Vinaigrette

11

LITTLE GEM SALAD

Focaccia Crouton, Parmesan, Caesar Dressing, White Anchovy

11

HERON POND FARM BEET SALAD

Arugula, Frisée, Citrus Segments, Ricotta Salata, Walnut Vinaigrette, Vincotto

11

MUSHROOM & SALSIFY BISQUE

Bacon Lardon, Truffle Oil, Chive

9

OCEAN TO TABLE

PAN ROASTED SCOTTISH SALMON FILLET Roasted Cranberry Vinaigrette, Ginger Spiced Pear Salad, Black Quinoa, Swiss Chard, Hazelnut	32
HERB ROASTED ICELANDIC COD LOIN Savory Leek Nage, Bok Choy, Carolina Gold Rice, Crispy Leeks	32
NEW ENGLAND SEAFOOD STEW New Bedford Scallops, Maine Mussels, Shrimp, Cod, Achiotte Broth, Carolina Gold Rice	36
EGG BATTERED SOLE Fingerling Potato, Vegetable Mélange, Bacon & Onion Vinaigrette	28
MARKET CATCH	AQ

CLASSIC ENTRÉES

VERNON FAMILY FARM STATLER CHICKEN BREAST Fingerling Potato, Brussels Sprouts, Chestnuts & Smoked Bacon, Glace de Poulet, Truffle Gaufrettes	26
SMOKED DUROC LONG BONE PORK CHOP Pumpkin, Ham Hock & Potato Hash, Swiss Chard, Cider Reduction, Red Sorrel	30
ACHIOTE RUBBED AUSTRALIAN GRASS-FED LAMB RACK Dunk's Mushrooms, Anson Mills Farro, Chickpea Purée, Demi-Glace	44
BROWN BUTTER RED KURI SQUASH RISOTTO Kale, Grilled Winter Squash, Pecorino Pepato, Beet, Sage Leaves	24

BVI CUTS

All Cuts Served with Gratin Dauphinois, Grilled Asparagus, Watercress, Herb Butter, Red Wine Demi-Glace

8 OZ FILET MIGNON 21 Day Wet Age, Center Cut	45
12 OZ SIRLOIN STEAK 35 Day Wet Age, Certified Prime	44
14 OZ RIBEYE STEAK 35 Day Wet Age, Certified Prime	50

All Cuts are Antibiotic Free & Pasture Raised

SIDES

\$6 each

SHAVED BRUSSELS SPROUTS, BACON, CHESTNUT	CAROLINA GOLD RICE
SAUTÉED SWISS CHARD	GRATIN DAUPHINOIS
HERB BUTTER ASPARAGUS	ANSON MILLS FARRO
DUNK'S LOCAL MUSHROOMS	FINGERLING POTATO