

# 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

### THE CONROY 12.

SAGAMORE RYE, FRESH LEMON JUICE, HONEY-BASIL SIMPLE SYRUP, ICED TEA

### SUMMER BOUCH CAMP 13.

BIMINI GIN, PLANTATION 3 STARS RUM, FRESH LIME JUICE, SIMPLE, HOUSE MADE MINT-BERRY KOMBUCHA

### MÛRE 11.

BROKEN SHED VODKA, MÛRE INFUSED PIMM'S, WHITLEY NEILL QUINCE GIN, FRESH LIME JUICE

### CASABLANCA 11.

RÉMY MARTIN 1738 ACCORD ROYAL, SIMPLE, LEMON JUICE, PROSECCO

### THE GRAND 11.

CUCUMBER VODKA, FRESH LIME, BASIL SRIRACHA SIMPLE

### SPICY ROSÉ 12.

CENOTE TEQUILA, ROSÉ WINE, GRAPEFRUIT JUICE, ANCHO VERDE, FRESH LIME, AGAVE

### INN FASHION 12.

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

### BLAME IT ON THE APEROL 13.

PLANTATION PINEAPPLE RUM, CLÉMENT RUM, APEROL, LIME JUICE, GUAVA JUICE, FEVER-TREE GINGER BEER

### PAMPLEMOUSSE 12.

GREY GOOSE LA POIRE, ORCHARD BERRY INFUSED GREY GOOSE, PAMPLEMOUSSE LIQUEUR, FRESH LIME JUICE, FEVER-TREE GINGER BEER

### CORKS PINK PROZAC 10.

GREY GOOSE CITRON VODKA, LIME, GRAPEFRUIT, CRANBERRY

### GLEN COE 13.

LAGAVULIN 16, CRAGGANMORE 12, BULLY BOY AMARO, BLUEBERRY BASIL JUICE, CHOCOLATE BITTERS

### MARGARI-NAH (ALCOHOL FREE) 8.

SEEDLIP GARDEN 108, SEEPLIP GROVE 42, AGAVE, FRESH LIME, SALT AND PEPPER BITTERS.

## 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
RED WHISKEY CORNMEAL CRUSTED SCALLOPS Corn & Heirloom Tomato, Pommés Purée	15
RICOTTA GNUDI House Italian Sausage, Summer Vegetables, Parmesan Broth, Herbs	12
CRISPY CRAB CAKES Avocado Cream, Citrus, Fennel, Shaved Onion, Frisée	15

## HOUSE MADE PASTA

### RADIATORE SALUMI BOLOGNESE

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

### SEAFOOD SPAGHETTI

New Bedford Sea Scallops, Shrimp, Spinach, Roma Tomato, Parmesan Half: 16. Entrée: 32.

## SOUPS & SALADS

CLAM CHOWDER New England Style	8
QUEEN'S GREENS FARM HEIRLOOM TOMATO Firecracker Mizuna, Ricotta Salata, Fennel Pollen, Olive Oil	11
LITTLE GEM SALAD Focaccia Crouton, Parmesan, Caesar Dressing, White Anchovy	10
WATERMELON SALAD Cucumber, Curly Endive, Radicchio, Lavender Herb Yogurt, Pistachio	10
TOMATO BISQUE Crab & Corn Salad, Olive Oil	9

## OCEAN TO TABLE

Accompanied by Italian Black Rice & Herb Roasted Romanesco

SCOTTISH SALMON FILLET Black Garlic Miso Broth, Pickled Heron Pond Farm Zucchini	31
NOVA SCOTIAN DAY BOAT HALIBUT FILLET Charred Tomatillo Purée, Mango Salad	38
BUTTER POACHED 1 ¼ POUND MAINE LOBSTER Local Corn & Mushrooms, Truffle Butter	38
BENTON'S BACON WRAPPED MONKFISH Local Kale & Walnut Pesto, Heirloom Tomato	28
MARKET CATCH	AQ

## CLASSIC ENTREES

STUFFED BONELESS CORNISH HEN Local Mushroom, Italian Sausage & Wild Rice, White Asparagus, Fondant Potato, Glace de Poulet	26
LONG ISLAND DUCK BREAST Doo-Bee-Doo Farm Swiss Chard, Black Quinoa, Fig, Cherry, Demi-Glace	32
HARISSA RUBBED AUSTRALIAN GRASS-FED LAMB RACK Lemongrass Coconut Couscous, Green Pepper Coulis, Baby Carrot, Espelette	44
DUNK'S MUSHROOM FARROTTO Anson Mills Farro Verde, Heirloom Tomato, Fennel, Herbs	24

## BVI CUTS

All Cuts Served with Smoked Garlic Pommes Purée, Grilled Vegetable Mélange, Watercress, Herb Butter, Red Wine Demi-Glace

8 OZ FILET MIGNON 21 Day Wet Age, Center Cut	43
12 OZ SIRLOIN STEAK 45 Day Dry Age, Center Cut	54
14 OZ RIBEYE STEAK 35 Day Wet Age, Certified Prime	46

All Cuts are Antibiotic Free & Pasture Raised

## SIDES

\$6 each

BABY CARROTS	ITALIAN BLACK RICE
LOCAL SWISS CHARD	ANSON MILLS FARROTTO
GRILLED ASPARAGUS	BLACK QUINOA
DUNK'S LOCAL MUSHROOMS	SMOKED GARLIC POMMES PURÉE