

ARTISAN & LOCAL

CHEESE SELECTION

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

\$4.00 PER OUNCE

COW

JASPER HILL CLOTHBOUND CHEDDAR
Vermont, Strong, Firm

BROOKFORD FARM CLOTHBOUND CHEDDAR
Canterbury NH, Mild, Firm

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

ROBIE FARM PIERMONT
Piermont NH, Medium, Semi-Soft

COMTÉ
France, Strong, Firm

CHAMPLAIN TRIPLE
Vermont, Mild, 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 . Robie Farm . Vermont Shepherd . Old Chatham Shepherding Company .
Fermin Ibérico . Clarke Farm . Little Leaf Farms . Meadow's Mirth . Bee Rich Apiaries . Robinson Farm . Maplebrook Farm . Heron Pond Farm .

COCKTAILS

ETHEREAL WALK 12.

RÉMY MARTIN 1738 ACCORD ROYAL, CYNAR, YELLOW CHARTREUSE, BITTERS

GINGER ANONYMOUS 12.

KETEL ONE VODKA, STRAWBERRY INFUSED CAMPARI, SALT & PEPPER BITTERS, FEVER-TREE GINGER BEER

SPICY MUTT 12.

BROKEN SHED VODKA, HOMEMADE CHOCOLATE LIQUEUR, AVERNA AMARO, COFFEE LIQUEUR, SPICY TOGARASHI BITTERS

CASABLANCA 11.

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

CORKS PINK PROZAC 10.

GREY GOOSE CITRON VODKA, LIME, GRAPEFRUIT, CRANBERRY

MAKING MOVES 11.

BIMINI GIN, NOCINO WALNUT LIQUEUR, CAMPARI

INN FASHION 12.

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

JUST DRINKS 12.

BVI PRIVATE LABEL GIN, ELDERFLOWER FEVER-TREE TONIC, FRESH LIME

RINSE AND REPEAT 12.

PLANTATION 3 STARS RUM, LIME JUICE, CRANBERRY SHRUB, MARASCHINO LIQUEUR, SIMPLE

LATE CHECKOUT 13.

BLANCO TEQUILA, AÑEJO TEQUILA, SWEET VERMOUTH, MAPLE SIMPLE, CHOCOLATE AND ORANGE BITTERS

THE CONROY 12.

SAGAMORE SPIRIT RYE WHISKEY, LEMON JUICE, HONEY-BASIL SIMPLE, ICED TEA

APPETIZERS

MUSHROOM TOAST

Dunks 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

DUCK CONFIT & CABBAGE DUMPLINGS

Savory Mushroom Broth, Local Radish, Scallion

14

PAN SEARED NEW BEDFORD SEA SCALLOPS

Brown Butter Sweet Potato Purée, Apple & Radish Slaw, Chipotle Gastrique

16

CRISPY CRAB CAKES

Opal Basil Aioli, Curly Endive & Radicchio

15

HOUSE MADE PASTA

RADIATORE

Local Grass-Fed Beef Bolognese, Pecorino Pepato, Basil Half: 15. Entrée: 28.

SHORT RIB PAPPARDELLE

Dunks Mushrooms, Crème Fraîche, Herbs Half: 15 Entrée: 28.

SOUPS & SALADS

CLAM CHOWDER

New England Style

8

HERON POND FARM BEET SALAD

Frisée, Pistachio, Bucheron, Blood Orange Vinaigrette

12

LITTLE GEM SALAD

Focaccia Crouton, Parmesan, Caesar Dressing, White Anchovy

10

BELGIAN ENDIVE & ARUGULA

Brioche Crouton, Jasper Hill Cheddar, Dried Cranberries, Cider Vinaigrette

11

SPLIT PEA SOUP

Smoked Ham Hock, Crème Fraîche, Green Onion

10

OCEAN TO TABLE

SCOTTISH SALMON FILLET Beet, Potato & Spanish Chorizo Hash, Saffron Cauliflower Purée, Shaved Fennel, Endive	31
BRONZED NEW BEDFORD SEA SCALLOPS Carbonara Risotto, House Bacon, Peas & Cipollini, Cured Egg Yolk	32
ICELANDIC COD LOIN Anson Mills Farro & Onion, Rapini & Guanciale, Tomato Espelette Emulsion, Charred Scallion	28
NEW ENGLAND CIOPPINO New Bedford Sea Scallops, Gulf Shrimp, Maine Mussels, Monkfish, Fingerling Potatoes, Tomato Broth, Grilled Sourdough, Roasted Pepper Rouille	37
MARKET CATCH	AQ

CLASSIC ENTREES

VERNON FAMILY FARM STATLER CHICKEN BREAST Coq Au Vin, Roasted Potato, Dunks Mushrooms, Persillade	26
CHILE RUBBED ROBIE FARM PORK TENDERLOIN Cranberry Pistachio Cornbread Stuffing, Haricot Vert, Demi-Glace	28
LONG ISLAND DUCK BREAST White Root Vegetable Pavé, Brussels Sprouts, Pomegranate Demi-Glace	34
STUFFED DELICATA SQUASH Anson Mills Farro, Kale, Sweet Potato, Toasted Pecans, Cider Gastrique	24

BVI CUTS

All Cuts Served with Pommes Purée, Baby Carrots, Watercress, Herb Butter, Red Wine Demi-Glace

8 OZ FILET MIGNON 21 Day Wet Age, Center Cut	43
12 OZ FILET MIGNON 21 Day Wet Age, Center Cut	59
14 OZ RIBEYE STEAK 35 Day Wet Age, Certified Prime	46
18 OZ PORTERHOUSE STEAK 45 Day Wet Age. Grass-Fed, Grain Finished	56

All Cuts are Antibiotic Free & Pasture Raised

SIDES

\$6 each

GARLIC BRAISED KALE	ANSON MILLS FARRO
POMMES PURÉE	DUNKS LOCAL MUSHROOMS
ROASTED FINGERLING POTATOES	BABY CARROTS
CARBONARA RISOTTO	GRILLED ASPARAGUS