

# 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

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 . Cricket Creek Farm . Grafton Village Cheese .  
Fermin Ibérico . Cricket Creek Farm . Little Leaf Farms . Meadow's Mirth . Bee Rich Apiaries . Robinson Farm . Maplebrook Farm . Heron Pond Farm .

## COCKTAILS

### THE MARYLAND CARAVAN 12.

SAGAMORE RYE, FRESH LEMON JUICE, HONEY-BASIL SIMPLE SYRUP, RUSSIAN CARAVAN 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 ROSE 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

### RHUBARB MULE 12.

HIGH WEST VODKA, WHITLEY NEILL RHUBARB GINGER GIN, FRESH LIME JUICE, FEVER-TREE GINGER BEER

### SMOKE SHOW 11.

MEZCAL AMARÁS, CYNAR, RANSOM SWEET VERMOUTH, GOLD APRICOT VODKA

### CORKS PINK PROZAC 10.

GREY GOOSE CITRON VODKA, LIME, GRAPEFRUIT, CRANBERRY

## 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

### BLUE CORNMEAL CRUSTED SOFT-SHELL CRAB

Avocado, Charred Green Tomato Salsa, House Bacon Beurre Noisette, Cilantro

17

### RICOTTA GNUDI

House Italian Sausage, Spring Vegetables, Parmesan Broth, Herbs

12

### CRISPY CRAB CAKES

Avocado Cream, Citrus, Fennel, Shaved Onion, Frisée

15

## HOUSE MADE PASTA

### CASARECCE PRIMAVERA

White Wine Butter, Spring Vegetables, Basil, Pecorino Pepato Half: 12. Entrée: 24.

### SEAFOOD SPAGHETTI AGLIO E OLIO

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

## SOUPS & SALADS

### CLAM CHOWDER

New England Style

8

### RED SORREL & MACHE

Shaved Fennel, Radish, Almond & Oat Granola, Citrus, Lemon & Bee Rich Honey Vinaigrette

10

### LITTLE GEM SALAD

Focaccia Crouton, Parmesan, Caesar Dressing, White Anchovy

10

### STONE FRUIT & BERRIES

Young Arugula & Frisée, Pistachio & Goat Cheese Croquettes, Blackberry Vinaigrette

11

### ASPARAGUS BISQUE

Lemon & Herb Ricotta, Olive Oil, Basil

10

## OCEAN TO TABLE

Accompanied by Italian Black Rice & Herb Roasted Romanesco

SCOTTISH SALMON FILLET Citrus, Soft Greens & Ginger, Raspberry Blood Orange Gastrique	31
OLIVE OIL POACHED HALIBUT FILLET Pea Purée, Spring Onion Butter, Spring Vegetable Ragout	38
PAN ROASTED SWORDFISH LOIN Coconut Curry Carrot Broth, Kumquat, Fennel	30
NEW ENGLAND BOUILLABAISSE New Bedford Sea Scallops, Gulf Shrimp, Maine Mussels, Halibut, Chorizo, Saffron Tomato Broth, Baguette	37
MARKET CATCH	AQ

## CLASSIC ENTREES

STUFFED BONELESS CORNISH HEN Local Mushroom, Italian Sausage & Wild Rice, White Asparagus, Fondant Potato, Glace de Poulet	26
14 OZ DUROC LONG BONE PORK CHOP Orange & Ginger, Quinoa & Anson Mills Farro, Smoked Pork Belly, Haricot Vert, Strawberry, Rhubarb	30
HARISSA RUBBED AUSTRALIAN GRASS-FED LAMB RACK Spiced Beluga Lentils, Mint Yogurt, Baby Carrots, Charred Tomato	44
VEGETABLES & BAKED RICOTTA Whole Milk Ricotta Cake, Asparagus, Dunk's Mushrooms, Romanesco, Red Pepper Coulis	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, HERB BUTTER	ITALIAN BLACK RICE, BABY GREENS
HARICOT VERT, SHALLOT, GARLIC	QUINOA, FARRO, CITRUS, GINGER
GRILLED ASPARAGUS, CITRUS	BELUGA LENTILS, BUTTER, HERBS
DUNK'S LOCAL MUSHROOMS, HERBS	SMOKED GARLIC POMMES PURÉE