

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

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 .

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

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
HOUSE ITALIAN SAUSAGE Pickled Fennel & Cabbage, Pepper Coulis	14
RICOTTA GNUDI Peas, Local Mushrooms, Tomato, Parmesan Broth, Herbs	12
CRISPY CRAB CAKES Avocado Cream, Citrus, Fennel, Shaved Onion, Frisée	15

HOUSE MADE PASTA

CASARECCE PRIMAVERA

White Wine, Spring Vegetables, Spring Onion & Herb Pesto, 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 Anson Mills Carolina Gold Rice & Citrus Grilled Asparagus

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
PINE NUT CRUSTED YELLOWFIN TUNA Lemon Vinaigrette, Olive Caper Tapenade, Cured Egg Yolk	32
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, Broccolini, Dunk's Mushrooms, Romanesco, Red Pepper Coulis	24

BVI CUTS

All Cuts Served with Herb Crushed Yukon Gold Potatoes, Broccolini, 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

GRILLED BROCCOLINI, HERB BUTTER	CAROLINA GOLD RICE, BABY GREENS
KALE, EXTRA VIRGIN OLIVE OIL, GARLIC	QUINOA & FARRO, CITRUS, GINGER
GRILLED ASPARAGUS, CITRUS	BELUGA LENTILS, BUTTER, HERBS
DUNK'S LOCAL MUSHROOMS, HERBS	HERB CRUSHED YUKON GOLD POTATOES