

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.

HIGH WEST 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

THE GRAND 11.

CUCUMBER VODKA, FRESH LIME, BASIL SRIRACHA SIMPLE

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

CLASSIC ENTREES

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

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