

ARTISAN & LOCAL

CHEESE SELECTION

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

\$4.00 PER OUNCE

COW

GRAFTON VILLAGE GRAND RESERVE CHEDDAR
Grafton, VT, Aged 4-5 Years, Strong, Firm

BRANDMOORE FARM STACKPOLE CHEDDAR
Rollinsford, NH, Aged 6-12 Months, Sharp

BLYTHEDALE FARM BRIE
Vermont, Mild, Soft

CRICKET CREEK FARM MAGGIE'S ROUND
Williamstown, MA, Aged 4-6 Months, Semi-Firm

COMTÉ
France, Strong, Firm

CHAMPLAIN VALLEY TRIPLE
Vermont, Mild, Soft-Ripened

GOAT & SHEEP

HUMBOLDT FOG
California, Goat, Soft-Ripened

SHEPHERD INVIERNO
Vermont, Sheep & Cow, Strong, Firm

CYPRESS GROVE LAMB CHOPPER
California, Sheep, Mild, Semi-Firm

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

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| FERMÍN SALCHICHÓN IBÉRICO | 9 |
| SALUMERIA BIELLESE WAGYU BRESAOLA | 12 |
| PROSCIUTTO SAN DANIELE | 9 |
| BENTON'S COUNTRY HAM | 9 |
| DANIELE HOT COPPA | 9 |

APPETIZERS

MUSHROOM TOAST 14.
Dunk's Local Mushrooms, Grilled Sourdough, Dowie Farm Duck Egg, Truffle Oil

HALF DOZEN LOCAL OYSTERS 18.
Bloody Mary Cocktail, Mignonette, Horseradish

LOBSTER RAVIOLI 14.
Lobster Tomato Broth, Oyster Mushrooms

CRISPY CRAB CAKES 15.
Horseradish Chive Aioli, Pickled Red Onion, Tomato, Watercress

SOUPS & SALADS

CLAM CHOWDER 8.
New England Style, Chives

SALSIFY & CAULIFLOWER BISQUE 9.
Focaccia Crostini, Golden Raisin Jam, Olive Oil, Herbed Parmesan

LITTLE GEM SALAD 11.
Focaccia Crouton, Parmesan, Caesar Dressing, White Anchovy

AUTUMN ENDIVE & MIZUNA SALAD 11.
Delicata, Fig, Pecans, Cranberry, Chèvre Croquettes, Spiced Pomegranate Vinaigrette

OCEAN TO TABLE

Accompanied by Italian Black Rice & Romanesco

CARAMELIZED NEW BEDFORD SEA SCALLOPS 32.
Sherry Pork Belly Croutons, Endive, Watercress, Fig & Blackberry Purée

HERB CRUMB CRUSTED SWORDFISH LOIN 32.
Olive, Capers & Tomato, Micro Herbs

PAN ROASTED FAROE ISLAND SALMON FILLET 33.
Lemon & Saffron Aioli, Pickled Blueberry, Shaved Fennel & Mizuna

CLASSIC ENTRÉES

GIANNONE STATLER CHICKEN BREAST 26.
Fingerling & Smoked Pork Belly, Baby Spinach, Black Garlic Jus de Poulet, Pea Shoots

LENTILS & LOCAL VEGETABLES 24.
Lemon & Mint, Baby Spinach, Tomato, Haricot Vert, Potato Chips

SHORT RIB RAGOUT 30.
Pappardelle, Dunk's Mushrooms, Ricotta Salata, Herbs

CASARECCE 24.
Brown Butter Cream, Hazelnut, Sage, Kale, Dunk's Mushrooms, Squash, Pecorino Pepato

LONG ISLAND DUCK BREAST 34.
Du Puy Lentils, Pea Purée, Haricot Vert, Apple & Radish, Glace de Poulet

BVI CUTS

Served with Sour Cream & Chive Pommes Purée, Baby Carrots, Watercress, Herb Butter, Red Wine Demi-Glace

8 OZ FILET MIGNON 21 Day Wet Age, Center Cut 45.

12 OZ SIRLOIN STEAK 35 Day Wet Age, Certified Prime 44.

14 OZ RIBEYE STEAK 35 Day Wet Age, Certified Prime 50.

All Cuts are Antibiotic Free & Pasture Raised

SIDES

\$6 each

BABY CARROTS

GRILLED ASPARAGUS

HERB BUTTER HARICOT VERT

MINTED LENTILS

DUNK'S LOCAL MUSHROOMS

ITALIAN BLACK RICE

SOUR CREAM & CHIVE POMMES PURÉE

ROASTED FINGERLING POTATO

EXECUTIVE CHEF TINA VERVILLE

All products are sourced regionally and with great discipline pertaining to seasonality. Consuming raw or undercooked food increases the risk of contracting a foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy. While we do our best to accommodate food allergies and food sensitivities, we cannot guarantee there will not be cross contamination with allergens such as gluten, nuts, dairy, shellfish, soy.