

# 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

|                                   |    |
|-----------------------------------|----|
| FERMÍN SALCHICHÓN IBÉRICO         | 9  |
| SALUMERIA BIELLESE WAGYU BRESAOLA | 12 |
| PROSCIUTTO SAN DANIELE            | 7  |
| 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 & ZUCCHINI RAVIOLI 14.  
Fennel, Lemon Thyme Dashi

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

## SOUPS & SALADS

CLAM CHOWDER 8.  
New England Style, Chives

QUEEN'S GREENS FARM HEIRLOOM TOMATO SALAD 11.  
Pea Shoots, Whipped Ricotta, Pistachio Vinaigrette, Dark Rye Croutons, Basil

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

BENTON'S HAM & FIG SALAD 11.  
Arugula & Watercress, Gorgonzola Dolce, Strawberry, Peppered Walnuts, Balsamic Vinaigrette

## OCEAN TO TABLE

Accompanied by Italian Black Rice & Romanesco

CARAMELIZED NEW BEDFORD SEA SCALLOPS 32.  
Sherry Pork Belly Croutons, Stone Fruit & Watercress, Mango

BEURRE MONTÉ POACHED 1 ¼ MAINE LOBSTER 36.  
Roasted Pepper, Corn, Spanish Chorizo, Local Corn Nage

GRILLED SWORDFISH LOIN 32.  
Marinated Heirloom Tomato, Basil, Vincotto

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, Heirloom Tomatoes, Haricot Vert, Potato Chips

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

CASARECCE PRIMAVERA 24.  
Crushed Tomatoes, Summer Vegetables, Pecorino Pepato

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

## BVI CUTS

Served with Smoked Garlic Pommes Purée, Grilled Summer Vegetable Mélange, 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

SUMMER VEGETABLE MÉLANGE

GRILLED ASPARAGUS

HERB BUTTER HARICOT VERT

MINTED LENTILS

DUNK'S LOCAL MUSHROOMS

ITALIAN BLACK RICE

SMOKED GARLIC 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.