

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	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

OXTAIL RAVIOLI 14.
Black Pepper Pasta, Foie Gras Velouté, Truffle Leek & Chicory, Grana Padano

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

SOUPS & SALADS

CLAM CHOWDER 8.
New England Style, Chives

DUCK CASSOULET 10.
Duck Confit, Italian Sausage, White Beans, Tomato, Kale, Parmesan & Walnut Crumb

WINTER BEET SALAD 11.
Endive, Fennel, Citrus, Dill, Pistachio Butter, Tarragon Vinaigrette

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

OCEAN TO TABLE

Accompanied by Italian Black Rice & Asparagus

THAI CURRY SEAFOOD STEW 33.

Sea Scallops, Jumbo Shrimp, PEI Mussels, Red Curry Coconut Broth, Pickled Vegetables, Herbs

EGG BATTERED SOLE FILLET 32.

Anchovy Caper Butter, Fine Herbs, Fennel & Watercress

PAN ROASTED FAROE ISLAND SALMON FILLET 33.

Preserved Lemon Vinaigrette, Kumquat, Pomegranate, Endive & Celery Leaves

CLASSIC ENTRÉES

GIANNONE STATLER CHICKEN BREAST 26.

Cornbread & Smoked Sausage Stuffing, Haricot Vert, Cranberry, Glace de Poulet

BRÛLÉED BUTTERNUT SQUASH "STEAK" 24.

Haricot Vert, Cranberry Purée, Ricotta, Walnut Beurre Noisette, Kumquat & Pomegranate

SHORT RIB RAGOUT 30.

Pappardelle, Dunk's Mushrooms, Ricotta Salata, Herbs

SPICED AUSTRALIAN GRASS-FED LAMB RACK 44.

Sweet Potato Purée, Dunk's Mushrooms, Kale, Pommes Parisian, Black Garlic Demi-Glace

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

SWEET POTATO PURÉE

GRILLED ASPARAGUS

ITALIAN BLACK RICE

GREEN BEAN CASSEROLE

SOUR CREAM & CHIVE POMMES PURÉE

DUNK'S LOCAL MUSHROOMS

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.