

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

JASPER HILL KINSMAN RIDGE
Vermont, Medium, Semi-Soft

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 VERANO
Vermont, Sheep, 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

COCKTAILS

RASPBERRY LIME RICKY-TINI 12.

REYKA VODKA, FRESH LIME, SIMPLE, RASPBERRIES, PROSECCO

SUMMER GARDEN MULE 12.

HIGH WEST VODKA, FRESH LIME, MINT, CUCUMBER, BLUEBERRY SIMPLE, FEVER-TREE GINGER BEER

TENNESSEE SCOFFLAW 11.

JACK DANIEL'S RYE, DRY VERMOUTH, FRESH LEMON, HOMEMADE GRENADINE, ORANGE BITTERS

GEORGIA PEACH SANGRIA 13.

ORANGE, CHERRY, SAUVIGNON BLANC, ST-GERMAIN, POMEGRANATE LIQUEUR, PEACH SCHNAPPS, LEMON LIME SODA

ELDERFLOWER FIZZ 12.

SIPSMITH DRY GIN, FEVER-TREE ELDERFLOWER TONIC, FRESH LIME

BARWICK GREEN 13.

WOODFORD RESERVE BOURBON, LEMON SHRUB, FRESH LEMON

TIKI TAVERN 13.

SMITH & CROSS RUM, FRESH LIME, PINEAPPLE JUICE, SIMPLE, CLUB SODA

STRAWBERRY JALAPEÑO MARGARITA 12.

JALAPEÑO INFUSED EL JIMADOR, STRAWBERRY PUREE, COINTREAU, FRESH LIME, SIMPLE

NEGRONI BIANCO 12.

HENDRICKS GIN, SOLERNO BLOOD ORANGE LIQUEUR, DRY VERMOUTH

THE GRAND 11.

CUCUMBER VODKA, FRESH LIME, BASIL SRIRACHA SIMPLE

INN FASHION 12.

WOODFORD RESERVE, KASTEEL ROUGE, AVERNA AMARO, HOPPED SIMPLE, ORANGE OIL

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

HOUSE MADE POTATO GNOCCHI Duck Confit, Fava Beans, Burro Fuso, Pecorino Pepato 14

TEMPURA SOFTSHELL CRAB Lamb's Lettuce, Citrus Supremes, Ginger Orange Gastrique 16

CRISPY CRAB CAKES Watercress & Frisée, Citrus Aioli, Pickled Fennel 15

HOUSE MADE PASTA

RADIATORE

Local Grass-Fed Beef Bolognese, Pecorino Pepato, Basil Half: 15. Entrée: 28.

CASARECCE

Cherry Tomato, Oyster Mushrooms, Baby Arugula, Spring Onion Pesto, Parmesan, Shaved Summer Truffle Half: 14. Entrée: 26.

SOUPS & SALADS

CLAM CHOWDER New England Style 8

GREEN & WHITE ASPARAGUS SALAD Benton's Smokehouse Ham, Gooseberries, Soft Baby Greens, Ice Wine Vinegar, Extra Virgin Olive Oil 12

LITTLE GEM SALAD Focaccia Crouton, Parmesan, Caesar Dressing, White Anchovy 10

DOWIE FARM PEA TENDRIL SALAD English Peas, Carrot, Snap Peas, Ricotta Salata, Sunflower Seeds, Lemon Yogurt Vinaigrette 10

VICHYSOISE Shaved Summer Truffle, Crème Fraîche, Chives 14

OCEAN TO TABLE

SCOTTISH SALMON FILLET Moroccan Beluga Lentils, Haricot Vert, Golden Raisin Agrodolce	31
PAN SEARED YELLOWFIN TUNA Anson Mills Benne Seed Crust, Soba Noodle Salad, Ginger Miso Broth, Wasabi Oil	30
PISTACHIO & MATCHA CRUSTED ICELANDIC COD LOIN Grilled Asparagus, Sesame Scallion Carolina Gold Rice, Yuzu Fluid Gel, Chioggia & Watermelon Radish Salad	28
NEW ENGLAND CIOPPINO New Bedford Sea Scallops, Gulf Shrimp, Maine Mussels, Cod, Fingerling Potatoes, Tomato Broth, Grilled Sourdough, Roasted Pepper Rouille	35
MARKET CATCH	AQ

CLASSIC ENTREES

VERNON FAMILY FARM STATLER CHICKEN BREAST Basil Roasted Baby Zucchini, Fine Herb Vinaigrette, Vanilla Pomme Purée, Red Sorrel	26
ROBIE FARM PORK TENDERLOIN Morel Mushrooms, Anson Mills Purple Eyed Peas, Guanciale, Fava Beans, Cointreau Gastrique	28
AUSTRALIAN GRASS-FED LAMB RACK House Made Gnocchi, Local Mushrooms, Kale, Whole Grain Mustard Demi-Glace, Truffle Potato Gaufrettes	46
WHEAT BERRIES & VEGETABLES Baby Carrot & Zucchini, Spring Vegetable Ragout, Morel Mushrooms, Spring Onion Pesto	24

BVI CUTS

All Cuts Served with Sea Salt & Herb Roasted Fingerlings,
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
10 OZ MILK-FED VEAL RIB CHOP	52

All Cuts are Antibiotic Free & Pasture Raised

SIDES

\$6 each

BASIL ROASTED BABY ZUCCHINI	ANSON MILLS CAROLINA GOLD RICE
SEA SALT & HERB FINGERLINGS	LOCAL SAUTÉED MUSHROOMS
ANSON MILLS PURPLE EYED PEAS	FINE HERB HARICOT VERT
GRILLED ASPARAGUS	MOROCCAN BELUGA LENTILS