

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

## CLASSIC ENTREES

VERNON FAMILY FARM STATLER CHICKEN BREAST Coq Au Vin, Roasted Potato, Dunks Mushrooms, Persillade	26
CHILE RUBBED ROBIE FARM PORK TENDERLOIN Cranberry Pistachio Cornbread Stuffing, Haricot Vert, Demi-Glace	28
LONG ISLAND DUCK BREAST White Root Vegetable Pavé, Brussels Sprouts, Pomegranate Demi-Glace	34
VEGETABLES & BAKED RICOTTA Whole Milk Ricotta Cake, Broccoli Rabe, Dunk's Mushrooms, Romanesco, Red Pepper Coulis	24

## 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