

INTROS

Cajun Spiced Fried Shrimp

Remoulade » 12

Smoked Salmon Pate

Picked Red Onion, Capers,
Grain Mustard, Crostini » 12

Mussels

Piquillo Broth, White Wine,
Grilled Bread » 13

BBQ Chicken Wontons

Confit Chicken, Scratch BBQ Sauce,
Cilantro, Apple Slaw » 11

Celery Root & Potato Soup

Herb Crema, Lardons, Chive Oil » 10

FROM THE FARM

House Greens

Garden Vegetables,
Peppercorn Vinaigrette » 9

Arugula & Beets

Golden Beets, Goat Cheese, Honey
Roasted Pistachios, Red Beet Puree,
White Balsamic » 11

Fall Salad

Spinach, Honey Crisp Apples,
Radicchio, Toasted Pepitas,
Maple Sherry Vinaigrette » 11

FOR THE TABLE

Cheese Board

Hand Selected Artisan Cheeses,
Housemade Preserves, Spiced Honey,
Gorp, Crostini » 18

Duck Poutine

Duck Confit, Cheddar Curds,
House Gravy » 13

MAINS

Pigeon Cove Burger

VT Cheddar, Caramelized Onions,
House Pickles, Frites, Tavern Sauce » 15

Add Farm Egg »2 Bacon »2

Pan Seared Scallops

Farro, Roasted Delicata Squash,
Rainbow Chard,
Cider- Thyme Beurre Blanc » 28

Crispy Duck

Parsnip Puree, Shaved Brussell Sprouts,
Maitake Mushrooms, Pomegranate
Gastrique » 26

Seared Cod

Quinoa, Roasted Turnips, Spinach,
Citrus Vinaigrette » 23

Char-Grilled Coulotte

Broccoli Rabe, Caramelized Onion
Mashed Potatoes,
Red Wine Demi-Glace » 27

Grilled Salmon

White Beans, Pearl Onions, Fall Greens,
Saffron Broth » 23

Pan Roasted Chicken

Roasted Root Vegetables, Tuscan
Kale, Madeira-Sage Jus » 22

Autumn Risotto

Buttercup Squash Puree, Roasted Root
Vegetables, Arugula, Parmesan,
Crème Fraîche » 19

Vegan Dish Available Upon Request