

INTROS

Cajun Spiced Fried Shrimp

Remoulade » 12

Salmon Tartare

Wonton Chips, Soy, Ginger » 12

Mussels

Piquillo Broth, White Wine, Grilled Bread » 13

Duck Confit Wontons

Sambal, Cilantro, Hoisin » 11

Pork Belly Lettuce Wraps

Carrot Ginger Slaw, Kabayaki » 10

FROM THE FARM

House Greens

Garden Vegetables, Soy-Sherry Vinaigrette » 9

Panzanella

Grilled Focaccia, Watercress, Pickled Shallots, Grape Tomatoes, Peppercorn Vinaigrette » 10

Arugula & Beets

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

Caprese

Mozzarella, Heirloom Tomato, Basil, Balsamic » 11

FOR THE TABLE

Cheese Board

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

Togarashi Frites

Togarashi Dusted Frites, Miso Aioli » 9

INTROS & SHARING

EXECUTIVE CHEF AMEER WAHID

Pigeon Cove Burger

VT Cheddar, Bibb Lettuce, Caramelized Onions,
Heirloom Tomato, House Pickles, Frites,
Tavern Sauce »15 **Add Farm Egg »2 Bacon »2**

Chicken Confit Panini

House Boursin, Pickled Red Onion, Arugula,
Sambal Aioli, Frites »14

Pan Seared Scallops

Summer Succotash, Rainbow Chard, Quinoa,
Corn Velouté »28

Pan Roasted Chicken

Roasted Carrots, Fingerlings, Haricots Verts,
Lemon Oregano Jus »22

Crispy Duck

Purple Cauliflower Puree, Baby Kale,
Maitaki Mushrooms, Roasted Cauliflower,
Cherry Gastrique »26

Char-Grilled Coulotte

Broccoli Rabe, Caramelized Onion Mashed Potatoes,
Peppercorn Thyme Demi-glace »27

Swordfish Cassoulet

White Beans, Pearl Onions, Spinach, Basil,
Pomodoro Sauce »26

Pan Seared Salmon

Risotto, Tomato Conserva, Arugula,
Mushroom Mélange, Beurre Blanc »23

Panko Fried Haddock

Frites, House Slaw, Tartar »21

Summer Risotto

Sautéed Vegetable Mélange, Risotto »19

Vegan Dish Available Upon Request

PLATES

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness
Please inform your server of any known allergies