

# SEASONAL MENU

## APPETIZERS

**MONKFISH CHOWDER** with White Beans, Andouille Sausage, Potatoes, Brandy & Cream (GF) 9.

**BLACK BELUGA LENTIL SOUP** with puréed Asparagus and locally foraged Ramp Sour Cream  
(GF, Vegan without Sour Cream) 8.

**COLD SMOKED TUNA** with Red Watercress, Tuna-Garlic Aioli, Kalamata Olive Vinaigrette & Crispy  
Garlic (GF) 14.

**CRISPY-SKIN WARM DUCK LEG CONFIT** with Black Beluga Lentils, Bacon, & toasted Bread Crumbs  
(GF without bread crumbs) 14.

**FARMHOUSE PLATE** - Smoked Trout, Landjaeger (German hard salami), Pickled Hard-Boiled Local Egg,  
Goat Gouda, Great Hill Blue Cheese (raw cow's milk) & Cornichons (GF) 16.

**FLAMMKUCHEN** - Caraway Flatbread topped with Asparagus, Cooperstown Jersey Girl  
Cheese (raw cow's milk), Heirloom Cherry Tomatoes, Shallots & White Truffle Oil 14.

**FEATURED SALAD** - Baby Arugula with chilled Roasted local Ramps & Fennel, Macerated Strawberries,  
Crispy Grana Padano, and Preserved Lemon-Sherry Vinaigrette (GF, vegan without cheese) 12.  
add grilled B & E Chicken 6., grilled Wild Shrimp 9., Faroe Island Salmon 11.

## ENTRÉES

**ROASTED RAINBOW TROUT** (Idaho) with Pecans & Bacon, Farro, Tomatoes, White & Green Asparagus  
and Ramp Cream Sauce 29.

**CRISPY LOCAL POLENTA** with vegan Italian Sausage, roasted Spargel (White Asparagus), Smoked  
Shiitake Mushrooms, Sautéed Ethiopian Kale & Creamy Ramp Sauce (vegan, GF) 23.

**FAROE ISLAND SALMON** with Sun-Dried Tomato Tapenade, Roasted Fennel, Spinach, Black Beluga  
Lentils, Yukon Gold Potatoes & Basil Vinaigrette (GF) 28.

## BURGER

**LOCAL GRASS-FED BURGER** with Cambozola German Blue Cheese, Spinach, Smoked Mushrooms, &  
Garlic Aioli on a Brioche Bun, with Cole Slaw, Pickle & House Made Fries 15.

**FAROE ISLAND SALMON SANDWICH** with Smoked Beets, Herbed Goat Cheese, Baby Arugula, and  
Pickled Ramp-Green Herb Sauce, on grilled Brioche, with Cole Slaw, Pickle & house-  
made Fries 16.

## ALSO AVAILABLE FOR CURBSIDE PICKUP: QUARTS OF SOUP!

WIENER GOULASH SOUP 20. qt.

MONKFISH CHOWDER 22. qt.

BLACK BELUGA LENTIL SOUP 20. qt.

# DRINK SPECIALS

## SEASONAL COCKTAILS

**SPRING FEVER** - Nuestra Soledad Mezcal (Tequila's smoky cousin), freshly squeezed organic grapefruit juice, St. Germain Elderflower Liqueur & Scrappy's lavender bitters; shaken and served over ice 11.  
( \$29. Pint, \$48. Quart, curbside only )

**HOT SPICED CIDER TODDY** with local apple cider & house-spiced 5-Year-Old Demerara Rum 9.  
without Rum 4.

## FEATURED DRAFTS

1. **DOUBLE IPA: 'OH-J', LONE PINE BREWING CO.** (Portland, ME) - hazy New England style double IPA, with notes of citrus and tropical fruit 8.1% 12oz 10. (growler refill 27.)
2. **BELGIAN-STYLE STOUT 'NORTH SKY', ALLAGASH BREWING CO.** (Portland, ME) - medium bodied, toasty malts, yeast & dark fruit 7.5% 12oz 10. (growler refill 27.)
3. **ROSÉ CIDER 'TAPROOT', WAYSIDE CIDER** (Delhi, NY) - earthy & tart, infused with beets 6.3% 12oz 8. (growler refill 21.)
4. **BOHEMIAN PILSNER, VON TRAPP BREWING** (Stowe, VT) - spicy citrus botanicals, with a dry peppery finish 5.4% 12oz 9. (growler refill 24.)

## FEATURED BOTTLES & CANS

**IMPERIAL IPA 'PROSPECT', FOLEY BROTHERS BREWING** (Brandon, VT) - brewed with grains from Vermont & Maine, quintessential New England style IPA 16oz can 9% 13.

**FRUITED SOUR 'LADYBUGMAN', KINGS COUNTY BREWERS COLLECTIVE** (Brooklyn, NY) - sour ale with strawberry, watermelon & lemon zest 16oz can 5.2% 8.

**IMPERIAL COFFEE STOUT 'BIG HUGS', HALF ACRE BEER CO.** (Chicago, IL) - Imperial coffee stout brewed with vanilla; medium bodied, well balanced 16oz can 10% 9.

**'TAP X AVENTINUS CUVÉE BARRIQUE' 2015, SCHNEIDER** (Kelheim, Germany) - limited edition blend of Aventinus Eisbock & TAP6 Aventinus wheat doppelbock, aged in oak wine-barrels; complex, fruity & pleasantly sour 9.5% 12.5oz 29.

## NON-ALCOHOLIC

**FRESH, COLD LOCAL APPLE CIDER** 3.5

**IPA 'RUN WILD', ATHLETIC BREWING CO.** (Stratford, CT) - less than 0.5% abv 12oz can 7.

**DARK LAGER 'ALL OUT', ATHLETIC BREWING CO.** (Stratford, CT) - less than 0.5% abv 12oz can 7.

**BIONADE 'ELDERBERRY'** (Germany) - Naturally Fermented Soda 16.9oz btl 4.

**SPARKLING CHAMOMILE, SOUND TEA** - with Vanilla & Elderflower; Unsweetened, Organic 12oz btl 5.

**LAVENDER-PEACH KOMBUCHA, PILOT** - Bubbly, Fermented Probiotic Tea; Organic 16oz btl 9.

PLEASE WEAR YOUR MASK & KEEP 6 FEET DISTANCE FROM OTHERS