



SEASONAL MENU

APPETIZERS

CHICKEN, CRAB & CORN CHOWDER

with local Corn, Potatoes, Bacon, Sherry & Cream 11.

LOCAL KALE & SHIITAKE MUSHROOM SOUP

with Roasted Tomatoes, Vegetable Broth & Sherry (vegan, GF) 10.

BOTTARGA & SPAETZLE

shaved salt-cured Mullet Roe over Spaetzle tossed with Sautéed local Garlic Scapes & Grana Padano Cheese 12.

FLAMMKUCHEN

Caraway Flatbread topped with Broccolini, Shiitake Mushrooms, Shallots, Port Salut Cheese, and a drizzle of Aged Balsamic (vegetarian) 14.

FEATURED SALAD

Local Baby Greens with pickled local Radishes, local Heirloom Tomatoes, Candied Walnuts, Old Chatham Creamery Goat Cheese, & Maple-Lime Vinaigrette (GF; vegan without cheese, and with unseasoned walnuts) 13.

add Grilled Chicken 6. | Grilled Shrimp 10. | Faroe Island Salmon 11.

ENTRÉES

FAROE ISLAND SALMON

Grilled Salmon served over warm Farro Salad, with Local Heirloom Tomatoes, Shaved Red Onion, Niçoise Olives & Fire-Roasted Tomato Coulis 30.

VEGAN CURRYWURST

Vegan Bratwurst with rich Curry Sauce, Roasted Potatoes, Sweet Peas, Roasted local Spaghetti Squash, & Toasted Almonds (vegan, GF) 24.

SHRIMP ROAST

with Fennel, local Corn, local Tomatoes, PeeWee Potatoes, & Sherry-Wholegrain Mustard Cream Sauce (GF) 30.

FARRO, BLACK LENTIL & SHIITAKE MUSHROOM CAKE

topped with Manouri Cheese and served over Local Corn Succotash; with Wilted Greens & Roasted Red Pepper Sauce (vegetarian) 24.



DRINK SPECIALS

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SEASONAL COCKTAILS

ORCHARD MULE - Denning's Point Distillery 'Beacon Apple Brandy' (oak-aged in bourbon barrels), Reed's Extra Ginger Brew & freshly squeezed lime juice, on the rocks 12.

THE BEAR'S KNEES - Barr Hill Gin, Bärenjäger Honey Liqueur, Fresh Squeezed Lemon, & Hella Citrus Bitters; served straight up 11.

BRAGGOT (BEER COCKTAIL) - Dansk Mjød Viking Blod Mead (Honey Wine brewed with hibiscus & hops) topped with Spaten lager beer 12oz 11.

FEATURED WINE & MEAD

NATURAL ROSÉ: 'MANCA DEL ROSSO' 2021, Le Quattro Volte (Calabria, Italy) - deep garnet color; savory tannins, wildflowers, tart cherries; organic, spontaneously fermented, indigenous yeast 13. | 49.

MEAD: 'VIKING BLOOD', DANSK MJØD (Denmark) - Nordic Honey Wine brewed with Hibiscus and Hops; lightly spiced, aromatic & fragrant 19% 3oz 10.

FEATURED DRAFTS

1. DIPA: 'PLUSH', FROST BEER WORKS (Hinesburg, VT) - hazy Double IPA with bright tropical notes; orange creamsicle, mango, and fresh cut grass 8% 12oz 10.
2. OAK LAGERED DOPPELBOCK, OEC BREWING (ORDINEM ECENTRICI COCTORES) Oxford, CT - open fermented, then lagered in oak barrels for 4 weeks 9% 4oz 4 | 12oz 10.
3. KELLERBIER: 'BREWER'S GOLD', WARSTEINER BRAUEREI (Warstein, Germany) - Unfiltered Lager; refreshingly smooth and malty; hints of honey and caramel 5.2% 12oz 9.
4. OKTOBERFEST, VON TRAPP BREWING (Stowe, VT) - brewed with light & dark Munich Malts; caramel, toffee & subtle hops 5.6% 11oz seidel 6. | 22oz tall mug 11.

FEATURED BOTTLES & CANS

DRY CIDER: 'WIT'S UP', CITIZEN CIDER (Burlington, VT) - dry ale-style cider 6.2% 12oz can 7.

HARD KOMBUCHA 'GINGER LIME', BOOCHCRAFT (Chula Vista, CA) - organic, fermented probiotic tea brewed with fresh pressed ginger, lime & rosehips 12oz can 7% 9.

PILSNER: 'METRIC', INDUSTRIAL ARTS BREWING CO. (Beacon, NY) - German-style Pilsner; classic, creamy and herbaceous; clean malt and refined hops 4.7% 16oz can 10.

IPA: 'MOST EASY', ZERO GRAVITY CRAFT BREWERY (Burlington, VT) - A hoppy session beer bursting with Nelson, Citra, El Dorado, and Mosaic hops 5% 16oz can 9.

'KOMES' IMPERIAL STOUT, BROWAR FORTUNA (Poland) - strong and intense top-fermented beer brewed with Ukrainian hops; roast coffee & chocolate 12% 16.9oz btl 15.

NON-ALCOHOLIC

FRESH, COLD LOCAL APPLE CIDER 4.

OKTOBERFEST, ATHLETIC BREWING CO. (Stratford, CT) - less than 0.5% abv 12oz can 7.

'S'MORES' DARK BREW, UNTITLED ART (Waunakee, WI) - less than 0.5% abv 12oz can 7.

LOCAL HIBISCUS GINGER KOMBUCHA, SEEK NORTH - live, sparkling organic probiotic tea (Kingston, NY) 16oz bottle 9.

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

ALMDUDLER 'ORIGINAL' (Austria) - natural Alpine herb soft drink (vegan) 330ml can 4.

BLACK CHERRY SODA, BOYLAN'S - made with cane sugar, no caffeine (GF) 12oz bottle 4.

SPARKLING CLEMENTINE, IZZE (GF) - no added sugar, 70% juice 12oz 3.5