

#### SMALL TASTES

*\*Served with toasted baguette\**

##### FARMERS MARKET PICKLED VEGETABLES

assortment of pickled vegetables  
-7-

##### ROASTED EGGPLANT CAVIAR

balsamic, roasted cherry tomatoes  
-9-

##### DIJONAISE LENTILS

braised beluga lentils, mirepoix  
+ mustard vinaigrette  
-9-

##### VADOUVAN CURRY HUMMUS

cured lemon, parmigiana Reggiano  
-11-

##### ROASTED BEET + CITRUS SALAD

pickled red onion, orange zest, herb  
vinaigrette  
-11-

##### FENNEL + CITRUS MARINATED OLIVES

lucques, castelvetroano + niçoise olives  
-7-

##### HONEY + STAR ANISE GOAT CHEESE

extra virgin olive oil, tellicherry peppercorn  
-12-

##### CHICKEN LIVER MOUSSE

spiced port wine gelee  
-12-

#### SALADS + APPETIZERS

##### FOREST MUSHROOM SOUP 11

crème fraîche, crouton, chive oil

##### CHICORY + RADICCHIO SALAD 11

confit cherry tomato, parmigiana reggiano, balsamic vinaigrette

##### CHILLED ASPARAGUS SALAD 14

candied hazelnuts, caper mimosa vinaigrette

##### BABY BEET + GOAT CHEESE SALAD 14

frisée, pumpnickel crouton, shaved beets, banyuls vinaigrette

##### ROASTED HEIRLOOM BABY CARROTS 14

anise pickled carrots, vaudovan curry yogurt, toasted pepitas

##### SPRING VEGETABLE TARTLET 15

fennel, beet, radish, asparagus, zucchini, carrot puée

##### HOUSE-MADE HUDSON VALLEY DUCK PÂTÉ 15

apricot + pistachio, port wine shallot jam, rosemary brioche

##### ASSORTMENT OF NEW ENGLAND

##### ARTISANAL CHEESES 19

selection of local cheeses with honey, dried fruit, preserves +  
toasted baguette

#### SIDES 9

##### MIXED LEAF LETTUCE SALAD

banyuls vinaigrette

##### ROASTED SPRING VEGETABLES

za'atar, fresh herbs

##### SAUTEED GARDEN GREENS

fried shallots, tomato chutney

#### ENTREES

##### SAUTÉED PARISIAN GNOCCHI 21

confit cherry tomatoes, zucchini, asparagus, sage-brown butter

##### ROASTED MUSHROOM + LENTIL BURGER 18

lettuce, tomato, garlic aioli, grilled brioche bun, pommes frites

##### CRAYFISH RISOTTO ÉTOUFFÉE 26

celery, onion, bell pepper, fennel, sassafras, parmesan, mascarpone

##### GRILLED FAROE ISLAND SALMON ROULADE 25

globe artichoke hearts, baby carrots, pearl onion, basil velouté

##### MISTY KNOLLS CHICKEN BREAST 25

fennel, braised sweet peppers, chickpeas, niçoise olives, rosemary-  
shallot jus

##### BERKSHIRE CHEESEBURGER 19

Highlawn Farms cheddar, smoked bacon, caramelized onion,  
Berkshire Mountain Bakery cheese + herb ciabatta, pommes frites

##### BRAISED COLORADO LAMB SHOULDER 31

spring vegetable, garam masala + garbanzo ragout, thyme jus

##### ALLEN BROTHERS BLACK ANGUS RIBEYE 35

pearl onion, sunchoke, potato rösti, truffled bordelaise sauce

##### PARMESAN POMMES FRITES

charissa, garlic aioli, chives

##### TRUFFLE MACARONI + CHEESE

cavatappi pasta, cheddar bechamel