



Red Hen Bread with Sea Salted Butter or Olive Oil Dip	\$2
Creamy Ramp Bisque, Herbs, Celery Root Chips	\$10
The KTB Caesar Salad with Garlic Croutons, Grana and Marinated Anchovies	\$13
Cider Steamed Mussels, Grilled Bacon, Red Hen Bread, Herbs and Aioli	\$14
Roasted Beet Salad, Dry-Fried Fiddleheads, Bread & Butter Pickled Cauliflower, Boucher Blue	\$13
Chicken Liver Pate, Many Pickles, Mustard, Grilled Bread	\$12
Foraged Ramps, Crispy Fingerling Potatoes, Pickled Ramp Yogurt, Fermented Fire	\$11
Sautéed Fiddleheads, Maplebrook Burrata, Creamy Herb Polenta	\$13
Spring Farm Salad – Kale, Claytonia, Pea Shoots, First Radishes, Hakurei Turnips, Feta	\$12
Season's First Asparagus, Lemon Ricotta, Pickled Onion, Arugula	\$12
House Ground Burger, Boucher Blue Cheese, Bacon, Candied Onions, Fries	\$18
Braised and Grilled Pork Cheeks, Kale Rabe, Garlic Mash, Spring Dug Parsnips	\$25
Grilled LaPlatte Hanger Steak, Fries, Grilled Red Onions and Tarragon Aioli	\$30
Seared Salmon, Stewed JSF Zucchini, Pac Choi, Red Pepper Romesco	\$27
Maplebrook Ricotta Gnocchi, Grilled Ramps, Fiddleheads, Grana	\$23
House Made Ramp Pappardelle, JSF Lamb Bolognese, Grilled Ramps	\$26
Braised Misty Knoll Chicken Leg, Spring Garlic and English Pea Risotto, Mazza's Asparagus	\$25
Grilled Swordfish, Roasted Mushrooms, Fennel, Braised Greens, Ramp-Fennel Salsa Verde	\$26