



Red Hen Bread with Sea Salted Butter or Olive Oil Dip	\$2
Chilled JSF Cucumber Soup, Lemon-Fennel Cream	\$11
Vermont Steak Tartare, Crispy Potatoes, Many House Pickles, Half Pint Micro Greens	\$13
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 Beets, Boucher Blue Cheese, Reap & Sow Farm Mizuna, Maple Pepitas	\$13
Chicken Liver Pate, Many Pickles, Mustard, Grilled Bread	\$12
Maplebrook Burrata, Braised and Raw Radishes, Creamy Herb Polenta, Radish Green Pesto	\$11
JSF Cucumbers, Chickpea Puree, Preserved Lemon, VT Creamery Feta, Sunflower Seeds	\$11
First of the Season JSF Cherry Tomatoes, Herb Yogurt, Half Pint Pea Tendrils	\$13
Grilled Mazza's Asparagus, Ricotta, Lemon, Sunflower Gremolata	\$12
House Ground LaPlatte Burger, Boucher Blue Cheese, Bacon, Candied Onions, Fries	\$18
Maplebrook Ricotta Gnocchi, Cherry Tomatoes, Grilled Scallion, Basil, Grana	\$24
Grilled Vermont Pork Tenderloin, Crispy Fingerlings, Ratatouille, Romesco	\$27
Misty Knoll Chicken Breast, Trillium Hill Farm Spring Onion, Broccolini, Herb Polenta	\$27
Grilled LaPlatte Hanger Steak, Grilled Onion, Fries, Tarragon Aioli	\$30
Seared Salmon, Garlic Mash, Spinach, Asparagus, Lemon and Herbs	\$29
House Made Cavatelli, Chicken-Pork Sausage, Pesto, Charred Zucchini	\$25
Braised Lamb Shank, Mushroom Risotto, Radish, Pearl Onions and Trillium Hill Farm Turnips	\$31