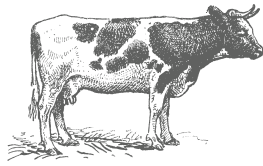


506



STARTERS

TODAY'S SOUP - 6
ask your server

SWEET & SPICY MIXED NUTS - 5
assorted nuts & peanuts, caramelized maple, cinnamon, chili glaze

BEET & CITRUS SALAD - 13
baby greens, beets, seasonal citrus, pistachio, goat cheese, balsamic

FARMHOUSE BOARD - 18
selection of local cheeses and charcuterie, honeycomb,
mixed olives and cornichons

NEW ENGLAND COUNTNECK CLAMS - 15
white wine, garlic, shallots, chili, lemon butter, grilled baguette

PARMESAN TRUFFLE FRIES - 6
parmesan, truffle oil, roasted garlic aioli

MAPLE CHILI WINGS - 12
blue cheese dressing, carrots, celery

MAINS

SHRIMP & SCALLOP SCAMPI - 28
garlic confit, fresh linguini, lemon-herb breadcrumbs, fried basil

FAROE ISLAND SALMON - 29
rouille, fregola sarda, asparagus, fennel, meyer lemon cream

THE LOCAL BURGER* - 17
grass fed beef, bacon, cheddar, quail egg, lettuce, tomato, roasted garlic
aioli, parmesan truffle fries

SPRING GNOCCHI - 24
handmade potato gnocchi, spring veggies, parmesan cream, walnuts,
pecorino romano (vegan and/or gluten free option available)

GRILLED HANGER STEAK - 32
red flannel hash, cipollini onions, asparagus, foie gras demi glace

SOUS VIDE CHICKEN BREAST - 26
whipped potatoes, spring veggies, grilled meyer-lemon, chimichurri