

Tavern Dinner Menu

Starter

ROCK SHRIMP & NANTUCKET SCALLOPS 19

*Black Rice Risotto, Fennel,
Bell Pepper, Lemon Oil*

WARM BURATTA 16

*Fall Squash, Shaved Brussels,
Pomegranate, Pumpkin Seed, Toasted Bread*

OYSTERS

Half Dozen 18 Dozen 30

*Raw or Fried, Candied Lemon,
Kombucha | Minus 8*

ROASTED BEETS 17

*Lillé Bebe, Mizuna, Tangerine Honey,
Macadamia Nuts, Mead Vinaigrette*

OXTAIL RISOTTO 13/25

Wild Mushroom, Peas, Pecorino Romano

Entrée

POTATO WRAPPED COD 32

Lemonade Lemon Beurre Blanc, Brûlée Citrus Supremes, Sea Beans

CAST IRON ROASTED CHICKEN 28

*Heirloom Polenta, Parsnip Chips, Carrot,
Chicken Jus, Fermented Chili Honey*

FLAT IRON & LOBSTER 40

*Black Garlic Mashed Potato, Foie Gras, Asparagus,
Pearl Onion Confit, Béarnaise Sauce*

CHICKERING FARM VEAL BOLOGNESE 28

Ricotta Cavatelli, Bechamel, Pecorino Romano

VENISON AU POIVRE 37

Charred Broccoli, Mushrooms, Hazelnut Farro, Peppercorn Cream Sauce

FAROE ISLAND SALMON 32

*Black Rice, Grilled Peppers, Leeks,
Radish, Vadouvan Curry Hollandaise*

CHEF'S GARDEN PASTA 30

*Handmade pasta served with today's picked vegetables
topped with Vermont butter, hen egg and herbs
all from chef's garden*

From Our Chef's & On-Site Gardens

*Bronze Fennel, Chives, Hen Eggs, Fennel,
Heirloom Tomatoes, Radish, Onions,
Peppers, Kombucha, Lemon Balm, Apples*

Our Local Farms

*Pickering's Greenhouse / Mighty Food Farm /
Sugar Bob's Finest Kind*