

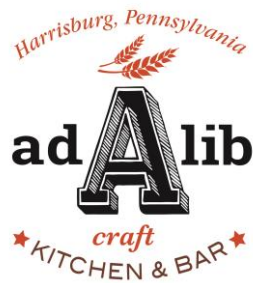
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### Snacks

- Warm Pork Rinds 4
  - Bistro Sauce
- Tavern Chips 4
  - Caramelized Leek Dip
- Deviled Red Beet Eggs 4 *gf*
  - Pickled Shallots, Beet Mousse, Paprika
- Marinated Olives 6
  - Citrus, Feta Rosemary, Grilled Baguette
- Smoked Trout Apothecary 7
  - Yukon Gold Potatoes, Chive, Extra Virgin Olive Oil, Grilled Baguette
- Apple Butter Parfait 7
  - Cottage Cheese, Warm Churros
- Ad Lib Stuffed Pretzel Rolls 8
  - Duck Confit, Cranberry Relish, Stone Ground Giblet Gravy
- Tempura Pickle Spears 6
  - Warm Cashew Butter
- Roasted Garlic Herb Fries 5

### Smaller

- Chef Johns New England Clam Chowder 8
- Baked Oysters (three) 12
  - Crab, Lobster, Spinach
- Chicken Fried Bacon 9
  - Cheddar Biscuit, Smoked Maple Syrup, Sunny Side Egg
- House Chicken Wings 8
  - Aleppo Pepper, Malt Vinegar Powder, Buttermilk Blue Cheese
- Warm Burrata 10
  - Lavender Honey, Squash, Anjou Pear, Walnut, Pumpernickel, Truffle
- House-Smoked Salmon "Falafel" 14
  - Tatziki, Red Onion, Marinated Cucumber, Caraway Vinaigrette
- Anthony's Meatballs 11
  - Piave Polenta, Micro Basil, Marinara
- Local Oysters on the 1/2 Shell 3.25 ea *gf*
  - Mignonette, Cocktail Sauce



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### **From Our Garden**

Cauliflower 6 *gf*

Smoked Cheddar, Golden Raisins, Marcona Almonds, Aleppo Pepper

Fried Brussels Sprouts 5

Cranberry, Sticky Bun

Autumn Succotash 5

Edamame, Sweet Potato, Scallion, House Five Spice Creme' Fraiche, Breadcrumb

Charred Heirloom Carrots 7 *gf*

Purple Haze Goat Cheese, Citrus

Baked Eggplant 11

Creamy Polenta, Whipped Ricotta, Marinara, Micro Basil

Caesar Salad 8

Chopped Romaine, Tomato Chips, White Anchovy, Biscuit Croutons, Piave

House Salad 6

Carrots, Red Onion, Cucumber, Balsamic Vinaigrette

Wedge Salad 9

Baby Iceberg, Applewood Smoked Bacon, Point Reyes, Six Minute Egg

Petite Greens Salad 10

Toasted Pumpkin Seeds, Chioggia Beets, Mission Fig, Ricotta Salata, Mulled Cider Vinaigrette

### **Hand Helds**

Adult Grilled Cheese 11

White Cheddar, Provolone, Brie, Truffle Oil

Turkey Sandwich 12

Garlic Aioli, Honey Black Pepper Bacon, Frisee, Tomato, Red Onion

Dry Aged Grinder 14

Caramelized Mushrooms and Onions, Horseradish Aioli, Provolone

Ad Lib Burger 15

Cheddar, Stone Ground Dijonnaise, Pretzel Roll, LTO, House Fries

Margherita Flatbread 12

Heirloom Tomatoes, Fresh Mozzarella, Micro Basil

Roasted Pear and Brie Flatbread 15

Guanciale, Lambs Lettuce, Almonds, Orange Honey

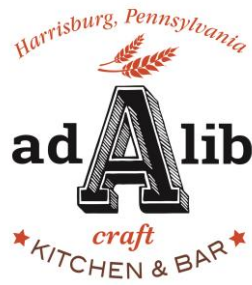
House Bratwurst and Apple Butter Flatbread 14

Aged Cheddar, Candied Port Onions, Celery

Meatloaf Flatbread 14

Crispy Onions, Tomato Chutney, Whipped Potatoes, BBQ

Flatbread Du Jour



### Heartier

Duck Confit 16

Sweet Pea Gnocchi, Applewood Bacon, Green Onion, Fried Egg, Pea Tendrils

Braised Chicken 14

Pulled Thigh, Kabocha Puree, Savory Fritter, Pickled Apple Salad, Sage

Coho Salmon 17

Tomato, Cara Cara Orange, Beet, Tarragon Quinoa, Powdered Pumpnickel

Lamb Shepherd's Pie 16 *gf*

Braised Leg, Seasonal Vegetables, Whipped Potatoes

Prime 6 ounce Flat Iron Steak 23

Mascarpone Sweet Potato Puree, Crispy Brussels Sprouts, Green Peppercorn Demi

Charcuterie Board 19

Artisan Salumi, Pickled Vegetables, Seasonal Fruit Mostarda, Grilled Bread

Artisan Cheeseboard 19

Truffle Honey, Seasonal Fruit Mostarda, Grilled Bread

Middleswarth Chips Mac and Cheese 11

Rotini, Applewood Smoked Bacon