

for the table

duck fat roasted peanuts
togarashi

jar of carrot pickles
local farm vegetable

***uni & olive oil**
smoked salt, bread

pimento cheese
country ham jam, toast

foie mousse
multi-grain toast, cherry jam, chives

head cheese
dijon, watermelon radish, beans, bread

champlain valley triple cream
honey comb, grilled bread

casteveltrano olives
iberico lardo

benton's ham
pickles, herbs, calabrian chile honey

rabbit rilette
rye toast, cornichons, dill

radishes raw
miso butter, sea salt, kombu shio

taproot

269 Greenwood Avenue, Bethel, CT

** thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of foodborne illness*

small plates

red snapper raw, tomatillo/celery broth, husk cherries, butter milk, cilantro, pepitas

beets & cukes, goat feta, chardonnay vinegar, mint, pepitas

tomato & melon, benton's country ham, ipa vinaigrette

peaches, togarashi peppers, smoked corn, goat ricotta, basil, maple-pepper gastrique

apples, south river white miso, togarashi peppers, sesame

field greens, lemon vinaigrette, tomato, cukes, radish, nuts

watermelon & chicharones, yogurt, smoked jalapeno, basil, porky peanuts

baby romaine, tomatoes, ranch, basil, onion

burrata from hamden, plums (fresh and salted) almond butter, african basil

potatoes, smoked beef fat, arethusa diva, pickled onions, parsley, sherry

lamb meatballs, guajillo, tomatoes, farmers cheese, mint

smoked bone marrow, stewed onion, fish sauce caramel, coriander

big plates

***grass fed burger**, bacon, onion jam, aioli, bella bantam cheese

***lamb patty melt**, rye, s&s onions, europa cheese

chicken roasted, coco beans, confit baby leeks, hericot verte

halibut, harissa romesco, squash, za'atar, basil, mint, basil

pig cheeks, farro, fennel, leeks, celery, hakurei turnips

lobster & grits, chorizo, smoked corn, parsley, lemon