

for the table

smoked almonds

rosemary, maple, togarashi

jar of carrot pickles

local farm vegetable

casteveltrano olives

iberico lardo

champlain valley triple cream

honey comb, grilled bread

foie gras mousse

cherry jam

pig ears

old bay, lemon

radishes (raw)

miso butter, shio kombu, lemon

pimento cheese

country ham jam, toast

benton's ham

pickles, herbs, calabrian chile honey

uni & olive oil

smoked salt, potato bread

small plates

scallop crudo (raw), ponzu, whipped avocado, pomegranate, cilantro

beets & apples, pistachio butter, ginger vinegar, celery leaf, smoked olive oil

cauliflower & smoked almond soup, rye croutons, preserved lemon (*v*)

mixed greens, ip8 vinaigrette, fennel, radish, onion, pepitas, benne seed

citrus, house cured duck prosciutto, sesame dressing, benne seeds

gem lettuce, goat yogurt dressing, lamb bacon, soft egg, pickled onion, mint

cauliflower smoked, lime cream, trout roe, dill, lemon

p.e.i. mussels, white wine, butter, garlic, shallots, fennel, toasted bread

burrata, beet tartare, fennel, pickled mustard, indian spiced oil, multi grain toast

lamb meatballs, guajillo, tomatoes, farmers cheese, mint

smoked bone marrow, stewed onions, caramel fish sauce, coriander leaf

big plates

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

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

stonington scallops, middlin risotto, squid ink, pickled fennel

jumbo black bass, farro verde, blood oranges, olives

chicken roasted, pan sauce, coco beans, red vein spinach

pig cheeks, buckwheat polenta, fennel (raw), pecorino

whole lamb sugo, hand cut pappardelle, farmer's cheese, pecorino

taproot

269 Greenwood Avenue, Bethel, CT

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