

for the table

smoked almonds

rosemary, maple, togarashi (*vv*)

jar of carrot pickles

local farm vegetable (*vv*)

olives marinated

citrus, roast garlic, herbs (*vv*)

***p.e.i. alpine oysters (raw)**

prosecco/pink pepper mignonette

foie gras mousse

cherry jam

pig ears

old bay, lemon

pimento cheese

country ham jam, toast

rabbit & pork terrine

pickles, mustard, bread

champlain valley triple cream

honey comb, thyme

taproot

269 Greenwood Avenue, Bethel, CT

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

v=vegetarian, vv=vegan

small plates

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

beets & apples, pistachio butter, ginger vinegar, celery leaf, smoked olive oil (*vv*)

arugula, mustard dressing, pomegranate, cara cara, fennel, goat feta (*v*)

gem lettuce, ranch dressing, bacon, beets, soft egg, shaved onion, chives

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

chicories & grapefruit, mussel vinaigrette, shaved onion, mint, pepitas

burrata, beets, fennel, pickled mustard, indian spiced oil, multi grain toast (*v*)

lamb meatballs, guajillo, tomatoes, farmers cheese, mint

bone marrow smoked, onions & fish sauce caramel, coriander, multi grain

partridge (confit leg/seared breast), burnt cabbage, caraway carrots, natural jus

big plates

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

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

***day boat scallops**, fennel (puree/pickle), baby bok choy, soy

rhode island fluke, olive oil potatoes, blood oranges, olives

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

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