

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)**

sparkling yuzu/pink pepper mignonette

foie gras mousse

cherry jam

pig ears

old bay, lemon

radishes (raw)

miso butter, shio kombu, lemon (*v*)

pimento cheese

country ham jam, toast

benton's ham

pickles, herbs, calabrian chile honey

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

***venison crudo (raw)**, goma sauce, cara cara orange agrodolce, benne

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

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

mixed greens, ip8 vinaigrette, radish, fennel, onion, benne seeds (*vv*)

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

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, beet tartare, fennel, pickled mustard, indian spiced oil, multi grain toast (*v*)

lamb meatballs, guajillo, tomatoes, farmers cheese, mint

big plates

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

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

***day boat scallops**, anson mills grits, bacon dashi, mushrooms

pollack, olive oil potatoes, braised cabbage, trout roe cream, caraway, dill

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

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

smoked chicken ramen, paitan tare, cabbage, 6 min egg, umami crumbs