

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

champlain valley triple cream

honey comb, thyme (*v*)

radishes (raw)

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

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

***ocean trout “gravlax”**, rye toast, lime cream, everything spice, onion, dill

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

arugula, mustard dressing, green strawberries, avocado, fennel, goat feta (*v*)

strawberry & radishes, green almonds, black pepper vinegar, sorrel, marcona (*vv*)

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

octopus, harissa, red pea “hummus”, yogurt, crumbs, mint, parsley

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

burrata, pickled green strawberries, sorrel, multigrain bread (*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

octopus & shrimp, “posole” broth, mussels, potatoes, peas, cumin rice

***ocean trout**, fennel puree, blood orange, olives

chicken roasted, pan sauce, white polenta, asparagus, grana padano cheese

brisket, smoked onion dashi, peas, asparagus, shiitake mushroom, onion flowers