

for the table

smoked almonds

rosemary, maple, togarashi (*vv*)

jar of carrot pickles

local farm vegetable (*vv*)

nduja & anchovy

potato bread

pig ears

old bay, lemon

arethusa farm cheese board

cherry jam, honey comb, almonds (*v*)

*** oysters (raw)**

prosecco/pink pepper mignonette

pimento cheese

country ham jam, toast

taproot lunch

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

hamachi raw, miso, cure, sunomono vinegar, cukes, husk cherries, sea beans

smoked trout toast, mult grain, dill

copps island oysters roasted, garlic-yuzu kosho butter, parm

red beet arancini, smoked farmers cheese, pistachio dukkah, lemon, mint (*v*)

mixed greens, mustard dressing, frisee, cukes, radish, pepitas (*vv*)

***romaine lettuce**, ranch dressing, bacon, cukes, corn, soft egg, shaved onion, chives

burrata, tomatoes, country ham, cabernet vinegar, basil

lamb meatballs, guajillo, tomatoes, farmers cheese, mint

sandwiches ~ all served with fries or salad and a pickle

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

fast food burger, special sauce, onions, pickles, bacon, lettuce

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

oyster roll, yuzu/chili aioli, frisee, red onion, parsley, brioche roll

fried chicken sandwich, bacon, tomato, coleslaw, pickles, ranch dressing