for the table

multigrain batard
honey-gray salt butter *(v)*

smoked almonds
togarashi, maple *(vv)*

pickled carrots
carrots from holbrook farm *(vv)*

olives marinated
citrus & herbs *(vv)*

pig ears
old bay, lemon

foie gras mousse
cherry jam, multi-grain bread

pimento cheese
country ham jam, toast

nduja toast
white anchovy, chives

copps island oysters roasted
smoked garlic/lemon butter

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

***big eye tuna,** seasoned tamari, pickled jalapeno, shallots

chickpeas spiced, fried olives, mint, lemon oil *(v)*

squid fried, squid ink mayo, cayenne, mint, cilantro, nuoc cham

radicchio, lime, pomegranate seed, pomegranate molasses, parmesan, pistachio *(v)*

kale salad, beets, apples, pistachio, poppy seed-yogurt *(v)*

chicories, bacons/mustard dressing, shaved onion, soft poached egg

benton's country ham, calabrian chili honey, pickles, toast

marinated beets, allium vinaigrette, arethusa blue cheese, hazelnuts, micro greens *(v)*

raw radishes, miso butter, olive oil, sesame soil *(v)*

burrata from luizzi, tart apples, walnuts, kale pesto, multi-grain *(v)* add ham

lamb meatballs, guajillo, tomatoes, farmers cheese, breadcrumbs, mint

big plates

lamb bolognese, hand cut pappardelle, smoked farmers cheese, rosemary

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

*** lamb patty melt**, rye, s&s onions, europa cheese, hand cut fries

skate (bone-in), smoked potato, carrots, brown butter, lemon

chicken roasted, turnip mash, broccoli rabe, pan sauce, parmesan

scallops day boat, brown butter parsnips, brussel sprouts, brown rice vinegar/honey