

for the table

potato/onion/dill bread
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

copps island oysters roasted
smoked garlic/lemon butter

foie gras mousse
cherry jam, multi-grain bread

pimento cheese
country ham jam, toast

nduja toast
white anchovy, chives

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

***scallops (raw)**, ponzu, sesame/chili oil, sesame, scallion

***steak tartare (raw)**, oyster aioli, tamari, horseradish, pickled mustard

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

honey nut squash, maple/miso, lime, mint, hazelnuts (*v*)

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

head lettuce, house ranch, beets, shaved onion, soft egg, pig ears

potatoes fried, sardine escabeche, yuzu buttermilk, olive tapenade, herbs

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

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

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

big plates

beef 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

teres major steak, smoked potato, young cabbage, aged sherry vinegar, brown butter

chicken roasted, cannellini beans, broccoli rabe, pan sauce, parmesan

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