

## for the table

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

**smoked almonds**  
togarashi, maple (*vv*)

**spicy pickles**  
carrots from fort hill farm (*vv*)

**uni & smoked olive oil**  
potato bread

**olives marinated**  
citrus & herbs (*vv*)

**foie gras mousse**  
cherry jam, multi-grain bread

**pimento cheese**  
country ham jam, toast

**nduja toast**  
white anchovy, chives

# *taproot*

<sup>s</sup>  
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

\***steak tartare**, miso brown butter peaches, horseradish, shallots, smoked oyster aioli

**arugula**, dijon vinaigrette, red onions, parmesan (*v*)

**copps island oysters roasted**, smoked garlic/kosho butter, bread crumbs, parmesan

**kale salad**, red currant vinaigrette, asian pear, hazelnuts, tapping reeve cheddar (*v*)

**little gem lettuce**, house ranch, beets, shaved onion, soft egg (*v*)

**beets & apple**, pistachio butter, ginger vinaigrette, celery leaf (*vv*)

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

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

## big plates

\* **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

**chicken roasted**, fried potatoes, roasted carrots, carrot top chimichurri, pan sauce

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

**chickpeas stewed**, moroccan spices, black olive cous cous, yogurt, dried fruit (*v*)

\***grass fed coulotte**, celery root puree, tatsoi, miso jus, shiitake mushrooms

**braised lamb neck**, polenta, castevetrano olives, lamb jus, celery leaf