

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

sport hill popp-corn
umami butter, carrot,
ginger, sake tarako

small plates

***scallops (raw)**, bean sprout puree, black lime, puffed rice, togarashi

steak tartare, banno joyu, pickled wasabi, chives, cured egg, garlic dressing

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

squid ink pasta, mussels, tomato/gochujang broth, nduja bread crumbs

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

asian greens, preserved lemon vinaigrette, subarashi pear, fennel, hazelnuts, (*vv*)

little gem lettuce, house ranch, beets, shaved onion, bacon, soft egg

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

burrata from liuzzi, green strawberries, walnuts, arugula 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, smoked polenta, apple-jalapeno slaw, cilantro, chive oil

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

steak frites, teres major, horseradish aioli, parmesan/duck fat fries

taproot

269 Greenwood Avenue, Bethel, CT

* thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of foodborne illness

v=vegetarian, vv=vegan