

for the table

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

smoked almonds
togarashi, maple (*vv*)

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

olives marinated
citrus & herbs (*vv*)

foie gras mousse
cherry jam, multi-grain bread

pimento cheese
country ham jam, toast

sport hill popp-corn
umami butter, carrot,
ginger, furkike

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)**, yuzu buttermilk, fermented napa cabbage, soy salt, radish

raw radishes, miso butter, shio kombu soil, sesame seeds, lemon zest (*v*)

chicken wings, miso ginger, green garlic aioli, smoked hazelnuts

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

bib lettuce, crispy shallots, radish, mustard vinaigrette (*vv*)

green strawberries and radishes, avocado puree, marcona almonds, aleppo pepper (*vv*)

***little gem lettuce**, house ranch, beets, shaved onion, soft egg, fried pig ears

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

burrata from liuzzi, asparagus, shallot vinaigrette, 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

scallops day boat, spring pea puree, fennel, speck, sunflower shoots

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

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

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