

for the table

multigrain bread

honey-gray salt butter (*v*)

smoked almonds

togarashi, maple (*vv*)

spicy pickles

carrots (*vv*)

olives marinated

citrus & herbs (*vv*)

radish & butter

miso butter, sesame soil

foie gras mousse

cherry jam, multi-grain bread

pimento cheese

country ham jam, toast

sport hill popp-corn

umami butter, carrot,
ginger, furkike

small plates

***scallops (raw)**, yuzu buttermilk, dill, soy salt, radish

***steak tartare**, fried tempura, pickled wasabi, chives, cured egg, garlic dressing

march farm tomatoes, ponzu, benne seeds, mustard greens, chive blossoms

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

red oak lettuce, preserved lemon vinaigrette, fennel, celery, hazelnuts, parmesan (*v*)

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

***red romaine**, house ranch, beets, shaved onion, soft egg, fried pig ears

beets & rhubarb, 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

monkfish, speck brodo, crispy chickpeas, nduja crumb, mizuna, hakurei turnips

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

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

***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