

for the table

multigrain bread

honey-gray salt butter (*v*)

smoked almonds

togarashi, maple (*vv*)

spicy pickles

carrots (*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, furikake

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**, sunomono vinegar, cucumber, sesame, jalapeno

***steak tartare**, fried tempura, pickled wasabi, chives, garlic scape, garlic dressing

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

holbrook red oak lettuce, preserved lemon vinaigrette, fennel, celery, hazelnuts, pepitas (*vv*)

***bibb lettuce**, house ranch, tomato, shaved onion, soft egg, house cured bacon

beets & rhubarb, pistachio butter, ginger vinaigrette, shungiku (*vv*)

peach panzanella, heirloom tomatoes, croutons, basil, red onion, aged balsamic (*v*)

shishitos, ponzu, bottarga, lemon, miso goma

king oyster mushrooms, gochujang butter, shungiku, benne seeds (*v*)

crab hush puppies, green goddess dressing, togarashi

burrata from liuzzi, cherries, castelvetrano olives, fig balsamic, basil (*v*) add ham

bacon (house cured), sherry agro dolce, tomato, red onion, herbs

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

hake, tomato dashi, cucumber, fennel, tomato, fennel oil

day boat scallops, corn puree, sweet corn, summer squash, herbs

chickpeas, garlic scape pesto, squash, tomato, purslane, sheep's milk yogurt (*v*)

chicken roasted, fried potatoes, beans, herbs, pan sauce