

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

crab hush puppies
green goddess, togarashi

copps island oysters (raw)
cucumber-jalapeno granita

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

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, cukes basil, red onion, aged balsamic (*v*)

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

burrata from liuzzi, pickled blueberries, evoo, basil, toast (*v*) add ham

patty pan squash, smoked tomato vinegar, sheep's milk feta, smoked almonds, herbs(*v*)

grilled "potato salad", crème fraiche aioli, trout roe, forum vinegar, herbs

watermelon tomato gazpacho, harissa shrimp, smoked almonds, 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

ora king salmon, tomato dashi, cucumber, fennel, tomato, basil oil

shrimp and grits, corn, lobster jus, peppers, herbs

stewed chickpeas, fermented tofu, ras el hanout, fairytale eggplant, mizuna, yogurt (*v*)

chicken roasted, fried potatoes, heirloom carrots, horseradish, herbs, pan sauce

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