



LOCAL FAVORITES

SUMMER STRAWBERRY SALAD

AGED GOAT'S CHEESE, TOASTED ALMONDS
BALSAMIC VINAIGRETTE, ARUGULA 12

MADISON BLUE SALAD

CHERRY TOMATOES, PICKLED RED ONIONS
BUTTERMILK PEPPERCORN DRESSING
MADISON BLUE CHEESE, RYE CROUTONS 11

CRISPY SMOKED SALMON CAKE

MESCLUN GREENS, LEMON VINAIGRETTE
DILL TARTAR SAUCE 12

CHIVE BLOSSOM SALAD

MESCLUN GREENS, SUGARSNAP PEAS
SHAVED BOGART CHEESE, TOASTED CASHEWS
CHIVE BLOSSOM VINAIGRETTE 11

SEASONAL SOUP

CHEF'S DAILY SELECTION 9

LOCAL ARTISAN CHEESE PLATE

SELECTION OF THREE ARTISAN CHEESES
CROSTINI, SEASONAL COMPOTE 14

CHARCUTERIE PLATE

CHEF'S SELECTION OF HOUSE MADE CHARCUTERIE
CORNICHONS, WHOLE GRAIN MUSTARD
PICKLED ONIONS, CROSTINI 19

HAND MADE CAVATELLI WITH ARUGULA PECAN PESTO

CREMINI, SHIITAKE AND OYSTER MUSHROOMS
EQUINOX AGED GOATS CHEESE
SM 12 LG 17

SPRING VEGETABLE TAGLIATELLE

CREMINI, SHIITAKE AND OYSTER MUSHROOMS
SEASONAL VEGETABLES, FINE HERB RICOTTA
SM 13 LG 24

SOUTHERN FRIED

BUTTERMILK BRINED BABY CHICKEN

BLACK PEPPER HONEY DRIZZLE
BACON BRAISED COLLARD GREENS
MASHED POTATOES 26

FISH AND CHIPS

BEER BATTERED LINE CAUGHT HADDOCK
HAND CUT FRENCH FRIES, HOUSE MADE TARTAR SAUCE
COLESLAW, LEMON WEDGE 24

TEMPLE FARM HAMBURGER

DRY AGED, GRASS FED GROUND BEEF
FRENCH FRIES, HOUSE MADE SESAME SEED BUN
AIOLI, LETTUCE, TOMATO COMPOTE 13
ADD BATCH 35 CHEESE OR SHELBORNE CHEDDAR 1.50

STEAK FRITES

CHEF'S CHOICE, DRY AGED SEARED STEAK
HAND CUT FRENCH FRIES, COMPOUND BUTTER
RED WINE REDUCTION 32

EXECUTIVE CHEF: SARA LUKASIEWICZ

GENERAL MANAGER: RICHARD ROMANO

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