

TASTINGS

WINE BAR & BISTRO

NEW ENGLAND ARTISAN CHEESES

1 ... 6 / 3 ... 15 / 5 ... 21

Neighborly Farms Raw Milk Cheddar - VT
Boggy Meadow Fiddlehead Tomme - NH
Blythedale Camembert - VT
Goat Cheese Bijou - VT
Great Hill Blue - MA



HOUSE MADE CHARCUTERIE ... 16

Air dried duck ham
Coppa di testa

served with pickled mustard seeds,
local micro greens salad, French baguette

SEASONAL MENU

Our seasonal menu changes often so that we can serve
only the very best the market has to offer that day.

There are always meat, fish and
vegetarian options available.

Shaved Asparagus Salad ... 10

red ribbon sorrel, jamon Serrano, fiddlehead tomme, caper
vinaigrette

Fried Soft Shell Crab ... 14

kimchee aioli, French breakfast radish, red ribbon sorrel

Shitake & Red Spring Onion Strudel ... 10

house roasted peppers, Great Hill Blue vinaigrette

Maine Halibut ... 14

peanuts, peppered bacon, peas, American whiskey

"Farm Frites" ... 8

crisp local vegetables, fennel pollen, fine herb aioli

Rosemary Roasted Lamb Ribs ... 12

spiced tomato glaze, chocolate mint oil

Herb Marinated Olives ... 7

roasted garlic, Spanish extra virgin olive oil

Seasonal Flatbread ... 11

arugula pesto, ricotta salada, shaved purple onion, argan oil

Point Judith Calamari ... 9

preserved lemon, roasted garlic, heirloom cherry tomatoes,
kalamata olives, pepperoncini peppers

Mac & Cheese ... 12

black truffle laced, Vermont sharp cheddar, smoked crumb crust

Garlic Romaine Hearts ... 8

extra virgin olive oil, fried garlic slivers, fresh lemon, Spanish anchovy

Wild Boar Meatball & Mozzarella Stuffed Arancini ... 12

parmesan, smoked tomato sauce

Roasted All Natural Free Range 1/2 Chicken ... 15

seasonal garden vegetables

Seasonal Salad ... 9

organic mesclun, seasonal herbs and vegetables, house vinaigrette

Bang Island Mussels ... 10

spring onions, tarragon mustard, French baguette

New England Seafood Paella (for 2) ... 28

chorizo, spring peas, piquillo peppers, Calasparra rice

Pinot Braised Veal Short Rib ... 16

parsnip puree, crispy fried celery leaf

CHEF'S TASTING MENU

Available every night.

Experience the pleasure of a wide
variety of tastes created by
Executive Chef Richard Garcia and
Chef de Cuisine Matt Maue, using local
ingredients from sustainable resources.
Also savor the best wines personally selected
by Sommelier Dave Ciccarella
to complement the dishes.

5 courses ... 49
with wine pairings ... 69