

TASTINGS

WINE BAR & BISTRO

LUNCH MENU

SALADS & SEASONAL SOUP

SIMPLE SALAD ... 7
organic greens, cranberries, white balsamic & honey vinaigrette

CRACKED BLACK OLIVE SALAD ... 9
burnt orange, red onion, pistachios, edible flowers,
orange blossom vinaigrette

DUCK "LYONNAISE" ... 11
fried cage free egg, house cured duck prosciutto, duck cracklings,
frisse lettuce, blood orange & mustard vinaigrette

HOOK & LINE HADDOCK CHOWDER ... 9
house smoked haddock, potatoes, chives, white truffle oil

SMALL PLATES

WARM MARINATED OLIVES ... 5

**TASTINGS' AWARD WINNING
BLACK TRUFFLE MAC & CHEESE ... 12**

POINT JUDITH CALAMARI ... 10
romesco sauce, roasted garlic, Basque peppers, herbs

BLUE HILL BAY MUSSELS ... 10
house smoked bacon, winter ale, grainy mustard, baguette

SANDWICHES

**BLACKBIRD FARMS ALL NATURAL
ANGUS BURGER ... 13**
frites, red onion jam, English muffin
Add VT cheddar, Gouda or bacon ... \$1 each

FRIED FARM EGG SANDWICH ... 8
gouda, house smoked bacon, organic greens,
English muffin, oven roasted potatoes

DUCK SCHNITZEL SANDWICH ... 11
apples, pickled shallots, arugula, Capri Chevre,
horseradish aioli, baguette

ENTREES

**ALL NATURAL ROASTED
1/2 CHICKEN ... 19**
butter basted, red bliss potatoes, roasted root vegetables

FISH AND CHIPS ... 18
winter lager breaded and fried haddock, fennel & orange slaw,
pimenton remoulade, frites

NEW ENGLAND ARTISAN CHEESE PLATTER

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

Raw Milk Cheddar - VT
Berkshire Blue - MA
Capri Chevre - MA
Hannabells - MA
Gouda - MA

served with crostini & membrillo

CHEF'S TASTING MENU

Available every day.

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

5 COURSES ... 59

WITH WINE PAIRINGS ... 79

TASTINGS HARVEST BOARD

24

Designed for sharing, our Harvest Board consists of a tasting of house-made pates and terrines and the finest air dried and cooked sausages using classic techniques and recipes. Served with traditional accompaniments.

**BE SURE TO
CHECK OUT OUR DAILY
BLACKBOARD SPECIALS**

* Consuming raw or undercooked meat, seafood, poultry or eggs may increase the risk of foodborne illnesses.
EXECUTIVE CHEF RICHARD GARCIA • CHEF DE CUISINE MATT MAUE