

DINNER

\$5

mixed spanish olives

toasted sour dough

\$6

fried cheese curds

assorted pickles

\$10

crostini

crispy brussels sprout, pickled raisins, mushrooms, lima bean puree

\$5 per

cheese board

apple, almond, quince, baguette

\$6 per

charcuterie board

selected local meats, pickles, mustards, baguette

\$15

burger

half pound beef patty, bacon, pickle, onion, cheddar, special sauce, shallot bun & fries

\$13

delicata squash

baker miller rye berries, mushroom, radish, parmesan, slow egg

\$12

shaved brussels salad

fennel, parmesan, dill, brown butter vinaigrette

\$16

seafood bolognese

hand rolled linguine, shrimp, squid, grilled garlic bread

\$16

vegetable lasagna

fresh pasta, winter squash, mushrooms, spinach, truffled taleggio, pumpkin marinara, herb arugula salad

\$19

bucatini & meatballs

tomato and pork ragout, parmesan, breadcrumb

\$24

miller's farm half chicken

potato puree, cipollini onion, kale, smoked buttermilk dressing

\$26

smoked pork chop

sunchoke, artichoke, spinach, almond, chevre, maple syrup gastrique

mp

fish en papillote

market fish, shitake, napa cabbage, scallion, ginger citrus broth

\$28

hanger steak

ricotta gnocchi, haricot vert, pickled onion, salsa verde, aged balsamic

\$6

fried cheese curds

lemon chipolte aioli

\$6

potato puree

yukon gold

\$6 / \$10

macaroni and cheese

breadcrumbs

\$6

crispy brussels

sherry vinegar

\$6

roasted mushrooms

brown butter, lemon