



Red Hen Bread with Sea Salted Butter or Olive Oil Dip	\$2
Creamy Cauliflower Soup, Herbs, Sunflower Seeds	\$9
Late Fall Greens, Vermont Creamery Feta, Dried Cranberries, Pepitas	\$12
Grilled Mushrooms, Banyuls Vinegar, Maplebrook Burrata	\$12
Roasted Beet Salad, Dry-Fried Brussels, Bread and Butter Pickled Cauliflower, Boucher Blue	\$12
Chicken Liver Pate, Many Pickles, Mustard, Grilled Bread	\$12
Steak Tartare, Pickles, Radish, Crispy Potatoes, Quail Egg, Tiny Greens	\$13
Cider Steamed Mussels, Grilled Red Hen Bread, Smoked Bacon, Aioli	\$14
House Ground Burger, Blue Cheese, Candied Onion, Smoked Bacon, Fries	\$18
Creamy Fettuccine with Braised Bacon, Brussels Sprout Leaves and Clothbound Cheddar	\$24
House Made Cavatelli, Cauliflower, Roasted Garlic and Half Pint Radicchio	\$23
Braised and Grilled Pork Cheeks, Celery Root, House Sauerkraut, Carrots and Turnips	\$26
LaPlatte Short Rib, Parisienne Gnocchi, Mushrooms, Horseradish, Kale	\$29
Seared Organic Salmon, Parsnips, Baby Spinach, Herbs and Lemon	\$26
Braised JSF Lamb Shoulder, Lentils, Delicata, Pickled Pearl Onions	\$27
Mustard Crusted All Night Roasted Pork Shoulder, Half Pint Potatoes, Mustard Cream	\$26
Grilled LaPlatte Hanger Steak Frites, Grilled Red Onions, Tarragon Aioli, Herb Rub	\$29