



Red Hen Bread with Sea Salted Butter or Olive Oil Dip	\$2
Creamy Cauliflower Soup, Herbs, Sunflower Seeds	\$9
Arugula, Clementines, Cranberry, Vermont Creamery Feta, Spice Candied Pecans	\$12
Grilled Mushrooms, Brussels Sprout Kraut, Maplebrook Buratta	\$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
JSF Napa Cabbage Caesar, White Anchovies, Red Hen Croutons, Grana	\$13
House Ground Burger, Blue Cheese, Candied Onion, Smoked Bacon, Fries	\$18
Creamy Fettuccine with Braised Bacon, Brussels Sprout Leaves and Clothbound Cheddar	\$24
Ricotta Gnocchi, Cauliflower, Roasted Garlic and Half Pint Radicchio	\$23
Braised and Grilled Pork Cheeks, Spaetzle, House Sauerkraut, JSF Carrots	\$26
Seared Scallops, Quick Sautéed Napa Cabbage, Roasted Apple, Celery Root	\$29
Seared Organic Salmon, Parsnips, Baby Spinach, Herbs and Lemon	\$26
Braised JSF Lamb Shank, Quinoa, Roasted Mushrooms, Delicata, Roasted Fennel	\$30
Mustard Crusted All Night Roasted Pork Shoulder, Potatoes, Turnips and Kale	\$26
Grilled LaPlatte Hanger Steak Frites, Grilled Red Onions, Tarragon Aioli, Herb Rub	\$29