



SAMPLE DINNER MENU

Red Hen Bread with Sea Salted Butter or Olive Oil Dip	\$2
Roasted Squash Soup, Herb Cream, Pepitas	\$10
The KTB Caesar Salad with Garlic Croutons, Grana and Marinated Anchovies	\$13
Cider Steamed Mussels, Grilled Bacon, Red Hen Bread, Herbs and Aioli	\$14
Roasted Beet Salad, Dry-Fried Brussels, Bread and Butter Pickled Cauliflower, Boucher Blue	\$13
Chicken Liver Pate, Many Pickles, Mustard, Grilled Bread	\$12
Vermont Steak Tartare, Crispy Potatoes, Pickles and Tiny Greens	\$13
Grilled Broccolini and Smoked JSF Carrots, Maplebrook Buratta, Chimichurri	\$13
Seared Octopus, Roasted Fennel, Grilled Lemon, Roasted Red Pepper	\$15
House Ground Burger, Boucher Blue Cheese, Bacon, Candied Onions, Fries	\$18
Braised Pork Cheeks, Roasted Mushrooms, Barley, Mint Salsa Verde	\$25
Grilled Butcher's Steak, Fries, Grilled Red Onion and Tarragon Aioli	\$30
Grilled Swordfish, Red Cabbage, Carrots, Creamy Polenta, Herbs and Lemon	\$26
Maplebrook Ricotta Gnocchi, Brussels Sprout Leaves, Cauliflower, Grana	\$23
Grilled LaPlatte Beef Back Rib, Garlic Mash, Kale and Roasted Cauliflower	\$27
Stuffed and Grilled Cavendish Quail, Trumpet Mushrooms, Fingerlings and Butternut Squash	\$22
Seared Salmon, Cauliflower Puree, Celery Root and Baby Spinach	\$27