



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
House Made 'Nduja Toast, Pickled Fennel and Celery, Herbs	\$12
Trillium Hill Farm Claytonia, Burrata, Pickled Shallot, Maple Pepitas	\$11
House Ground Burger, Boucher Blue Cheese, Bacon, Candied Onions, Fries	\$18
Mustard Crusted All Night Roasted Pork Shoulder, Spaetzle, Apple and Lacinato Kale	\$25
Grilled LaPlatte Hanger Steak, Fries, Grilled Red Onions and Tarragon Aioli	\$30
Seared Salmon, Cauliflower-Potato Hash, Red Cabbage, Cauliflower Puree	\$27
Maplebrook Ricotta Gnocchi, Brussels Sprout Leaves, Cauliflower, Grana	\$23
Red Wine Braised JSF Lamb, House Made Cavatelli, Pearl Onions, Fennel Crumbs	\$27
Stuffed and Grilled Cavendish Quail, Roasted Mushrooms, Fingerlings and Butternut Squash	\$22
Pan Roasted Halibut, Spring Peas, Roasted Red Pepper, Spinach and Herb Polenta	\$32
LaPlatte Short Rib, Roman Gnocchi, Shallot, Celery Root, Fried Herb Salsa Verde	\$29