

Friday & Saturday Evenings

STARTERS

Poppers - Jalapeño peppers filled with Grafton smoked cheddar, topped with paprika, and wood-fire broiled. Served with Cabot sour cream, fresh organic cilantro, and a squeeze of lime. 9

Mussels & Knotweed - Prince Edward Island mussels, steamed in white wine, herbed cherry tomato-fennel broth, with maple-brined Vermont bacon, Eatery-foraged and house-pickled Japanese knotweed, and served with house-made focaccia spears
13 Large 18

Herb-Rolled Burrata meets

Slow-roasted Tomatoes - Maplebrook Farm's fresh burrata rolled in a blend Eatery-foraged black trumpet mushrooms and dried herbs, shares the plate with our multi-hour, wood fire slow-roasted Roma tomatoes. Served with seared organic polenta spears, Spring Up micro-greens, shaved fennel, and a drizzle of 12-year aged balsamic. 12
Add fennel salami 3

Olives - Wood-fire warmed Castelvetrano olives 5
Add fennel salami 3

Focaccia - House-made with Vermont-grown organic flour, served with EV olive oil and 12-year aged balsamic 5

Meatballs - Made with local beef from Rob Wright (Townshend, VT), Vermont-raised pork, served with our heirloom tomato & organic peach BBQ sauce, house-made organic focaccia, crumbled Great Hill Blue cheese, and Williamsville-grown organic pickled peppers 13

Scallion Pancake - Griddle-seared, using our own organic, long-fermented dough, topped with scallions, drizzled with an aged shoyu-maple syrup reduction, and topped with a pinch of fresh organic cilantro 10

Add house Japanese knotweed-BBQ pulled pork 4

SALADS

House - Sustainably grown greens from Little Leaf Farms (Devens, MA), topped with shredded organic carrots, organic beets, shaved radishes, shredded cabbage, house-made focaccia croutons, toasted organic sunflower seeds, Grana Padano parmesan, with our balsamic vinaigrette Regular 10 Robust 15

Add Vermont Creamery goat cheese 2 wild-caught, sustainable Baja shrimp 7 fennel salami 3

Roasted Organic Beets - With shredded and pickled beets, drizzled with 12-year aged balsamic and EV olive oil, finished with house-dehydrated organic tomatillos, Spring Up micro-greens, Maldon sea salt, a crumble of Vermont Creamery goat cheese, and Marcona almonds 9

ENTRÉES

Pork Tacos - (2) Carnitas-style tacos loaded with citrus-braised pork (Vermont-raised, hormone-free), Grafton smoked cheddar, house-made salsa, Cabot sour cream, charred pineapple, shredded cabbage, fresh organic cilantro, and house-pickled red onions.
Served with organic black beans from Vermont Bean Crafters. 18
(Our corn tortillas are made by Vermont Tortilla Company from stoneground organic corn.)

Tofu Tacos - (2) Seared, non-GMO tofu (Vermont Soy Co.), roasted red peppers, shredded cabbage, all sautéed in a lime and smoked paprika sauce, with Grafton smoked cheddar, house-made salsa, Cabot sour cream, fresh organic cilantro, and house-pickled red onions.
Served with organic black beans from Vermont Bean Crafters. 18
(Our corn tortillas are made by Vermont Tortilla Company from stoneground organic corn.)

House-made Fresh Pasta - Preparation of the day. We make our pasta from organic wheat flour from Nitty Gritty Grain Company (Charlotte, VT), organic semolina, and free-range Vermont eggs. 24

Wood-fired Steak - From Northeast Family Farms Cooperative, organic mashed potatoes with Grafton smoked cheddar, wood roasted Brussels sprouts, lightly tossed in bacon fat and chili flakes, finished with house pickled, organic Williamsville-grown peppers. MP

Scallops - Pan seared sea scallops served with fresh bay leaf-infused organic basmati rice. Accompanied by Walker Farm organic Napa cabbage, steamed baby bok choy, and smoky organic carrot & Yuzu citrus purée. Finished with diced pancetta, micro-greens from Spring Up (Townshend, VT), and Egyptian dukkah spice blend (**contains almond meal**) 28

Substitute scallops for pesto-glazed, non-GMO tofu from Vermont Soy 24



Folks with food allergies...please let us know. Although we do offer some gluten-free options (GF), we do not operate a gluten-free kitchen.

The State of Vermont wants you to know that eating raw or undercooked meats, poultry, sea-food, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

