

SNACKS

DEEP FRIED PICKLES 6	HAM HOCK TERRINE 12
MARINATED OLIVES 8	FANCY FRIES 8
FRESH WATER FISH CAKES <i>Tartar Sauce 9</i>	TOMATO TOASTS W/CHEVRE 10

BOARDS

CHARCUTERIE <i>dry cured meats, terrines and pate, preserves and pickles from our larder</i> 22	FLATBREAD <i>apricot spread, spiced walnut, poached apple, caramelized onion, Monforte cheese, arugula</i> 16	CHEESE <i>three select artisan cheeses, spiced nuts, walnut raisin crisps and preserves</i> 24
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STARTERS

SEASONAL SOUP <i>small bowl 6 large bowl 8</i>
CAESAR SALAD <i>Firmly Rooted farm's romaine leaves, shaved parmigiano, double smoked bacon, roasted garlic vinaigrette, grilled baguette 12</i>
WINTER GREENS <i>roasted squash, pickled squash, shaved pears, lemon vinaigrette, squash vinaigrette, toasted pumpkin seeds 13</i>
HEIRLOOM BEET SALAD <i>torn buffalo mozzarella, grilled oranges, pickled shallot rings, spiced walnuts, sherry vinaigrette, organic leaves 15</i>
FRESHLY SHUCKED OYSTERS <i>six on the half shell, red wine mignonette, lemon, fresh horseradish, hot sauce MP</i>
STEAMED MUSSELS <i>togarashi spice, coconut miso broth, pickled red chili and green onions 18</i>
STEAK TARTARE <i>knife cut sirloin, cornichon, capers, bread and butter pickles, grilled bread, iceberg lettuce 20</i>

MAINS

PICKEREL <i>shaved baby fennel, blistered savoy cabbage, whipped potato, broccoli almondine pesto, grilled lemon 28</i>	VEGETARIAN <i>allow the chef to create a seasonal dish MP</i>
DUCK PAPPARADELLE <i>duck ragu, shiitake mushrooms, crispy sage, butternut squash, baby spinach, rosemary cream 24</i>	LASAGNA <i>layers of hand made pasta, bechamel sauce, traditional bolognese and parmesan crust 22</i>
PORK SCHNITZEL <i>gently pounded pork cutlet, horseradish, herb spatzle, braised cabbage, mustard sauce 23</i>	OSSO BUCCO <i>braised grain fed veal shank, wild mushroom fricassee, risotto Milanese, puttanesca sauce 27</i>
CHICKEN STEW <i>poached potato, tiny onion, first of the winter root vegetables, heirloom carrots, fresh tarragon leaves, white wine and cream 26</i>	



From the Meat Locker

RIBEYE 12 OZ. <i>bordelaise sauce, maître d' hotel butter 36</i>
STRIPLOIN 10 OZ. <i>tomato gratin, green peppercorn sauce 28</i>
LAMB CHOPS 3 X 3 OZ. <i>apple cider glaze, pistachio crust 26</i>

all items are offered with one side dish

Sides

WINTER ROOTS <i>spiced honey and rosemary 7</i>
FANCY FRIES <i>tossed with truffle oil, parmesan and herbs 8</i>
MUSHROOMS <i>Weth Farm's fungi, herbs, garlic butter 8</i>
JACKET POTATO <i>Blyth farm cheese, sour cream, chives, bacon 10</i>

LITTLE INN BURGER
house ground sirloin and fresh cut fries 17
**CHOICE OF CONDIMENTS,
LIMIT 3 CHOICES**
*smoked gouda / blue cheese
old cheddar / crispy bacon
caramelized onions/ sauteed mushrooms*