

PLATE

COCKTAIL SPECIAL

MOJITO - WHITE RUM - LIME - SUGAR - MINT - 13

MAI THAI - JAMAICAN RUM - LIME - ORGEAT - ORANGE CURAÇAO - 16

STARTERS

CHÈVRE AND SCALLION SOUFFLÉ - APPLE CIDER CREAM - 16

VEGAN “CRAB CAKE” - HEARTS OF PALM - CASHEW “AIOLI” - 16

STEAK TARTARE - BASIL - DIJON - SOFT EGG - FRIED ONIONS - TOAST - 16

STEAMED PEI MUSSELS - BASIL - ALMOND MILK - GRILLED BREAD - 18

SUSHI TUNA SALAD - CUCUMBERS - SESAME SEEDS - SPICY MAYO - PICKLED GINGER - SOY - 18

FRIED OYSTERS - SAUCE GRIBICHE - BBQ BACON - 18

SOFT SHELL CRAB - CHANTERELLE MOUSSELINE - PICKLE CHANTERELLE - ARUGULA - 29

SOUP AND SALADS

ITALIAN EGG DROP SOUP - SPINACH - PARMESAN BRODO - 16

ROMAINE - FRISÉE - CAESAR - GARLIC CROUTONS - PARMESAN REGGIANO - 14

LETTUCE MIX - ROASTED RADISH - TOASTED PINE NUTS - SHERRY VINAIGRETTE -14

ARUGULA - RADICCHIO - FRISÉE - BLUE CHEESE - CANDIED WALNUTS - BUTTERMILK DRESSING-17

BURGERS & MAINS (PLEASE CHOOSE ONE SIDE FOR YOUR BURGER)

WOOD SMOKED BURGER - CHEDDAR - SPECIAL SAUCE - 25

THE PLATE VEGGIE BURGER - HONEY PICKLE AIOLI - MARMALADE ONIONS - 23

VEGAN “PAD THAI” - RICE NOODLE -SPAGHETTI SQUASH - BELL PEPPER - PEANUTS - SCALLION - 33

FETTUCCINE - COLD SMOKED GROUND PORK - TOMATO AND CREAM BRODO - VODKA -PARMESAN-37

GRILLED PORK TENDERLOIN - SWEET POTATO SILK - BROCCOLINI - BARBECUE SAUCE - 35

GRILLED VT CHICKEN BREAST - LEEKS - SHIITAKE - POTATO - WHITE WINE GARLIC CREAM - 35

FAROE ISLAND SALMON - BEETS - FRISÉE - EDAMAME - ORANGE - BEET BROTH - GREMOLATA - 37

GRASS FED NY STRIP STEAK - AREPAS - FIRE ROASTED POBLANO PEPPERS - CHIMICHURRI - 51

SIDES - 7

PAN FRIED POTATOES - GRILLED BROCCOLINI - NAKED ACRE FARM RAAB AND RAMPS

PLEASE LET YOUR SERVER KNOW OF ANY ALLERGIES

EATING RAW OR UNDERCOOKED MEATS, EGGS, OR FISH CAN KILL YOU
SO CAN CROSSING THE ROAD

