

PLATE

COCKTAIL SPECIAL

FALLING LEAVES - BOURBON, APPLE BRANDY, LEMON, SPICED SIMPLE, BITTERS - 18

STARTERS

VT CHEDDAR SOUFFLE CARAMELIZED ONION AND CIDER CREAM - 17

VEGAN "CRAB CAKE" - HEARTS OF PALM - CASHEW "AIOLI" - 16

STEAMED PEI MUSSELS - APPLE CIDER - THYME - BUTTER - GRILLED BREAD - 18

BLISTERED SHISHITO PEPPERS - BEER - BUTTER - SEA SALT - PINE NUTS - 13

TUNA TARTARE - GRILLED AVOCADO - HOUSE PONZU - QUAIL EGG YOLK - 19

STEAK TARTARE - GREEN TAHINI AIOLI - RADISH - GRILLED BREAD - 16

SOUP AND SALADS

CREAM OF SPINACH SOUP - 16

NAKED ACRE FARMS LOCAL ORGANIC ROMAINE - RADICCHIO - FRISÉE - CAESAR - GARLIC CROUTONS - PARMESAN REGGIANO - 15
ADD ANCHOVIES - 4

NAKED ACRE FARMS LOCAL ORGANIC GREENS - FENNEL - ROASTED RADISH - CHERRY TOMATOES - CHÈVRE - SHERRY VINAIGRETTE - 18

BURGERS & MAINS

THE PLATE VEGGIE BURGER - HONEY PICKLE AIOLI - MARMALADE ONIONS - CHOICE OF SIDE - 25

PAN SEARED QUAIL - POLENTA - HEN OF THE WOOD MUSHROOMS - BACON - POACHED EGG - 45

GRILLED PORK CHOP - MARJORAM MOUSSELINE - FINGERLING POTATOES - APPLE AND CELERY ROOT SLAW - 39

GRILLED CHICKEN BREAST - PARSNIP SILK - GRILLED FRISÉE AND FENNEL - VANILLA VINAIGRETTE- BLACKBERRIES - 41

SEARED SALMON - HEN OF THE WOOD - BOK CHOY - FINGERLING POTATOES - MARSALA CREAM - 43

GREEN TEA NOODLES - TOFU - PICKLED RADISH - WAKAME - AVOCADO - BASIL - SOY - SESAME - 33

GRILLED BAR STEAK - GRILLED SUMMER VEGETABLE - BUTTER SMASHED RED POTATOES - BASIL SALSA -49

SIDES - 7

PAN FRIED POTATOES - GRILLED VEGETABLES - STEAMED BOK CHOY

PLEASE LET YOUR SERVER KNOW OF ANY ALLERGIES

WE DO NOT ACCEPT APPLE PAY

A FEE OF \$5 MAY BE ADDED FOR SPLIT ENTREES

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