

PLATE

COCKTAIL SPECIAL

VERMONT OLD FASHIONED - WHISTLE PIG BOURBON - MAPLE - BITTERS - 16

MOJITO - WHITE RUM - LIME - MINT - SIMPLE SYRUP - 12

STARTERS

HEIRLOOM TOMATO SALAD - CRISP TOFU - BASIL - PINE NUTS - 15

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

GREEN GARLIC AND HERB SOUFFLÉ - CHANTERELLE CREAM - 16

CORN FRITTER - SPICED HONEY - LIME - MICRO GREENS - 15

MAINE LOBSTER - NAKED ACRE FARM GEM LETTUCE - AIOLI - BASIL - 19

STEAK TARTARE - TRUFFLE AIOLI - BASIL - QUAIL EGG YOLK - GRILLED BREAD - 16

CHINESE BBQ CHICKEN WINGS - SESAME - 16

STEAMED PEI MUSSELS - COD - DILL - WHITE WINE - CREAM - GRILLED BREAD - 17

SMOKED TROUT DIP - PICKLED VEGETABLES - CUCUMBER - GRILLED BREAD - 17

RIPTIDE OYSTERS ON THE HALF SHELL - CUCUMBER MIGNONETTE - 18

SOUP AND SALADS

NAKED ACRE FARM TOMATO SOUP - 14

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

NAKED ACRE FARM LETTUCE - GRAPES - TOASTED ALMONDS - RED WINE VINAIGRETTE - 14

BABY ARUGULA - PICKLED CHANTERELLES - LOCAL BLUEBERRIES - PINE NUTS - CHÈVRE - 14

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 - 21

ROASTED CAULIFLOWER STEAK - QUINOA - CRANBERRIES - ROASTED GARLIC - BASIL SALSA - 29

PAN SEARED ATLANTIC COD - GRILLED SUMMER VEGETABLES - TOMATO BRODO - BASIL SALSA - 33

FRESH FETTUCCINE - SHIITAKE - ASPARAGUS - WHITE WINE - CREME FRAICHE - PROSCIUTTO - 31

GRILLED BRINED PORK CHOP - PARSNIP PUREE - GRILLED PEACHES - HERB BUTTER - 37

GRILLED GRASS FED BAR STEAK - CORN SUCCOTASH - SHISHITO PEPPERS- HERB BUTTER - 49

SIDES - 7

PAN FRIED POTATOES -CORN SUCCOTASH -BEER BLISTERED SHISHITO PEPPERS -SWISS CHARD

WE PROUDLY SUPPORT OUR FRIENDS AT AND NAKED ACRE FARM
NO SUBSTITUTIONS PLEASE
EATING RAW OR UNDERCOOKED MEATS, EGGS, OR FISH CAN KILL YOU
SO CAN CROSSING THE ROAD

