

## SUPPER DINNER MENU

### Hors d'Oeuvres

- Black Truffle Deviled Eggs** 5  
**Baby Beets w/ skordalia** 4  
**Duck Fat Fingerlings w/ truffle mayo** 6  
**Crab Latke** with lemon, capers and Joe's mustard sauce 7  
**Duck Toast w/ fig jam** 6  
**Smoked Chicken Wings w/ birch beer, black pepper & buttermilk** 6  
**Chilled Shrimp & Spring Vegetables w/ green goddess** 8

**Cheese:** Our daily selection with preserves and housebaked crackers 3 cheeses, 16 full board, 21

**Charcuterie:** house made boudin blanc, country patè, chicken liver mousse, chorizo and duck prosciutto with our own pickles, grain mustard and toasts 17

**Farmhouse Platter:** a sampling of both 26

**Roasted Marrow Bones** with shallot marmalade, parsley salad, sea salt and toasts 11

### Firsts

- Carrot and Orange Soup**  
with coconut marshmallow and mint 8  
**Asparagus Salad**  
with poached egg, pecorino and smoked walnuts 11  
**Boston Bibb and Herb Salad**  
with apple, bacon, cornbread and buttermilk dressing 9  
**Grilled Flatbread**  
with clams, bacon, sweet garlic and peperonata 12  
**Goat Cheese Dumplings** with wild mushrooms, parsley and almonds 13

### Plates

Slightly larger than an appetizer

- Pan Roasted Skate w/ chilis, crab, mango, red onion and yellow molé** 16  
**Roasted Breast of Chicken w/ brussel sprouts, bacon and sweet onion gratinée** 15  
**Tandoori Spiced Sea Scallops w/ lentils, cauliflower & curried apple butter** 16  
**Crispy Rabbit Schnitzel w/ shaved spring vegetables, pecorino and lemon aioli** 16  
**Butter Braised Monkfish w/ sweet peas, pearl onions, bacon, crème fraiche** 18  
**Porchetta Confit Pork Loin w/ fennel, garlic and escarole, apricot mostarda** 17  
**Spice Crusted Tuna w/ white beans, olives, preserved orange and salsa verde** 19  
**Red Wine Braised Short Rib w/ bacon, mushrooms, onions, creamy polenta** 18

### Large Plates

Classic entrée size

- Supper Burger**  
w/ bacon, gruyere, sweet onions, tomato and duck fat fingerlings 16  
**Shellfish Pan Roast**  
with thai yellow curry, eggplant, coconut and black rice 28  
**Moroccan Braised Lamb Shank** with chickpeas, beet greens and yogurt 27