

Starters

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| (gf) | Creamy Potato Garlic Soup | 10 |
| (gf) | Escargot <i>Basil, sun-dried tomato, roasted garlic, Sambuca compound butter, pecorino</i> | 17 |
| | Fried Calamari <i>Banana peppers, house pomodoro sauce, lemon garlic aioli</i> | 17 |
| (v) | Crispy Artichoke Hearts <i>Lemon garlic aioli, dressed arugula</i> | 15 |
| (gf) | PEI Mussels <i>Heirloom cherry tomato confit, guajillo chile, basil oil, fresh herbs, white wine clam broth</i> | 18 |
| | Bang Bang Shrimp <i>Sweet & spicy thai chile kewpie mayo, ginger vinaigrette vegetable slaw</i> | 16 |
| (gf*) | Maplebrook Farm Burrata <i>Port wine marinated fig, prosciutto di parma, herbed Red Hen crostini, basil pesto</i> | 17 |
| (gf) | Seared Sea Scallops <i>Parsnip purée, cider reduction, fried sage, toasted pepita</i> | 19 |
| | Crab & Artichoke Dip <i>Crab meat, artichoke, cream cheese, fresh herbs, horseradish, pecorino, cheddar, Red Hen crostini</i> | 20 |

Salads

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|----------|---|----|
| (v)(gf*) | Caesar <i>Romaine lettuce, house caesar dressing, Red Hen croutons, shaved romano Add anchovy \$2</i> | 16 |
| (v)(gf) | House Mixed Greens <i>Mixed greens, cherry tomato, cucumber, red onion, carrot, herb vinaigrette or creamy dill dressing</i> | 15 |
| (v)(gf) | Harvest Kale & Quinoa <i>Roasted butternut squash, walnut, dried cranberry & apricot, VT goat cheese, red onion, maple balsamic vinaigrette</i> | 17 |
| (v)(gf) | Arugula & Roasted Beets <i>Pickled red onion, walnuts, VT goat cheese, EVOO, balsamic reduction</i> | 17 |
| (gf) | Warm Duck Leg Confit <i>Mixed greens, pickled red onion, almond slivers, dried cherries, VT goat cheese, maple balsamic vinaigrette</i> | 27 |

Protein Add

Chicken 7 Shrimp 10 Salmon 12 Duck Confit 15 Scallops (3) 17 NY Strip (12oz) 24

*Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness

Mains

Entrées are coursed with a side salad; choice of herb vinaigrette or creamy dill dressing

**** Substitute side Caesar \$5 ****

Tosceno Piccata

Chicken 29 | Salmon 34 | Veal 39

Artichoke hearts, capers, sun-dried tomatoes, white wine, lemon, linguine

Saltimbocca

Chicken 35 | Veal 39

Prosciutto, sage, provolone, red onion, wild mushrooms, red wine demi glace, garlic mashed potato

Pasta Bolognese

32

A rich ragu of house ground angus beef, pork, veal, bacon, mire poix, Burgundy wine, pomodoro, orecchiette

(v) Wild Mushroom Ravioli

29

Mushroom medley, roasted garlic, wilted spinach, walnuts, gorgonzola cream

(v) Vegetable Pesto 'Lasagna'

29

Zucchini, summer squash, potato, rainbow carrot, ricotta, puff pastry, house pomodoro & garlic cream

(v) House Made Ricotta Gnocchi

30

Roasted root vegetable tomato ragu, sage whipped goat cheese, fresh arugula

Add House-Made Italian sausage \$6

(v)(gf) Autumn Vegetable Risotto

29

Pecorino risotto, roasted beets, pickled red onion, brussels sprouts, butternut squash, sage, pepita

Shrimp & Scallops Fra Diavolo

35

Hothouse tomato, garlic, basil, diced red onion, spicy crushed red pepper flake, marinara, linguine

(gf) Grilled Faroe Island Salmon

34

Caramelized root vegetable hash, basil pesto, seared garlic greens, grilled lemon

Broiled Seafood Trio

38

Shrimp, Cod, Salmon, tomato confit, spinach, creamy dill, white wine clam broth, bread crumb, garlic mashed potato

(gf) Duck Confit & House Made Italian Sausage

36

Cranberry apricot-thyme risotto, port wine marinated fig, demi glace, seasonal vegetable

Roasted 18oz Pork Shank

46

Parsnip purée, bourbon braised shallots, maple bacon brussels sprouts, apple cider reduction

(gf) Grilled 12oz Black Angus NY Strip

44

Forest mushroom marsala demi glace, seasonal vegetable, garlic mashed potato, crispy tobacco onions

(v) - vegetarian

(gf) - gluten free

(gf*) gluten free with modification

**Parties of 6 and more may have a 20% server gratuity included on the bill*

**Please inform your server of any food related allergies*