



BITES

DUCK POUTINE \$13

DUCK CONFIT, WISCONSIN CURD, POMMES FRITES, GRAVY, SOFT BOILED DUCK EGG

BASE CAMP MAC & CHEESE (V) \$12

VERMONT FARM CHEESE BLEND, HERBED BREADCRUMBS

BY LAND: HOUSE CURED DUROC BACON \$2

N.Y. DEVEILED DUCK EGGS \$11

YOLK, PASTRAMI SPICE, MAPLE-HORSERADISH MUSTARD, CAYENNE PEPPER, CARAWAY SEED, HOUSE BACON

ROASTED BRUSSELS SPROUTS (V) \$9

APPLE ROSEMARY & BLACK PEPPER MOSTARDA, SHALLOT, CARAWAY SEED

ADD HOUSE CURED DUROC BACON \$1

CHICKEN LIVER FOIE GRAS MOUSSE \$11

PICKLED MUSTARD SEED, RED ONION GASTRIQUE, PRETZEL CROSTINI

SMOKED BOAR N'DUJA PIEROGIES \$12

SMOKED BOAR SHOULDER, PICKLED ONIONS, PIMENTO CHEESE SAUCE

DUCK WINGS \$15

BUFFALO GOCHUJANG GLAZE, PICKLED CARROT & CELERY, BLEU CHEESE CRUMBLE

PRETZEL & PORT CHEESE (V) \$8

WHIPPED PORT WINE VERMONT FARM BLEND, PARSLEY, MAPLE DIJON

POMMES FRITES (V) \$7

SEA SALT, CRACKED PEPPER, PARSLEY, SMOKED TOMATO AIOLI

SALADS

SPINACH (V) \$9

GRAPE TOMATO, HOT HOUSE CUCUMBER, CROUTON, DILL, RED WINE & ROAST SHALLOT VINAIGRETTE

TAHINI CAESAR (V) \$10

SKEWERED ROMAINE HEARTS, SHAKSHUKA TOMATOES, ROASTED GARLIC, SMOKED SEA SALT, MINT, TAHINI CAESAR

WARM MUSHROOM \$12

ROASTED HEN OF THE WOODS, WHITE & BROWN BEECH, KING TRUMPET, RICOTTA, BROKEN BACON VINAIGRETTE