

06/30/2025



SHAREABLE

Cornbread & maple butter - 8

Olive Oil Confit **Onion Rings**, roasted garlic aioli - 13

Berkshire Mountain Bakery sourdough **toasts** - 6

SMALLER

Atlas Farm **Red Leaf Lettuces**, feta brine vinaigrette, marinated cherries, Maplebrook feta, Farm at Miller’s Crossing breakfast radish, sunflower seed dukkah - 16

Corn Soup, chili oil, cornbread croutons - 15

Simple Green Salad, Little Leaf greens, Cello herb garden vinaigrette - 12

Chickpea **Panisse**, chimichurri, garlic chili crunch, sunnyside egg - 16

Grilled Asparagus Toast, sumac ricotta, pickled green strawberries - 16

LARGER

Duck Confit, celery root puree, pickled ramps, compressed rhubarb, Samascott Orchards peas, watercress - 34

Wild Boar Ragu, rigatoni, parmesan - 28

Pan Seared Trout, corn puree, cous cous salad, Kitchen Garden Farm garlic scapes - 32

Spaccatelli, garlic chive butter, ricotta, parmesan - 25

Flank Steak, onion soubise, Markristo Farms bok choy, pickled red onion - 38

Debbie’s Zucchini, tomato sauce, grits, parmesan crisps - 24

SWEET

Pain de Gênes, blueberry jam, cream cheese mousse, chantilly, graham cracker - 14

Lemon Verbena (from the garden) Panna Cotta, white chocolate yogurt, candied pretzels - 14

Two Warm Chocolate Chip Cookies - 7

RYAN BOYA
CHEF/PARTNER

KIM WATSON BOYA
GENERAL MANAGER/PARTNER

Before placing an order, please advise your server if a person in your party has any food allergies or sensitivities. Consuming certain raw or undercooked foods may increase the risk of foodborne illness.



WE ACCEPT CARD PAYMENTS ONLY
CHEERS!

