



# Happy Easter!

## APPETIZERS

### Carrot-Coconut Soup

*Vadouvan yogurt*

### Maplebrook Farm Burrata

*Snap peas, pickled spring vegetables, nettle pesto, focaccia*

### Mixed Greens

*Little Leaf Farm greens, buttermilk dressing*

### Crispy Turnips

*Ras el hanout granola, chili crisp, radish*

### Braised Beef Short Rib

*Parsnip purée, green garlic chimichurri*

### Caesar Salad

*Parmesan, sourdough croutons*

### Crab Cake

*Scallion yogurt, ramp vinaigrette, endive*

## ENTREES

### Braised Lamb Shank

*Smashed Yukon Gold potato, asparagus, mint gremolata*

57.

### Rosemary Chicken

*Vegetable risotto, pickled mushroom jus*

50.

### Pan-Seared Salmon

*Artichoke & fennel farro, roasted radish, lemon-tarragon butter*

52.

### Spring Vegetable Cavatelli

*Beurre blanc, pecorino*

45.

### Potato-Crusted Cod

*Sweet corn and bacon chowder*

52.

### From the Grill

Maple-Brined Pork Chop	14 ounces
Bone-in Rib Eye	20 ounces
Filet Mignon	10 ounces

*All steaks will be served with Yukon Gold smashed potato, roasted asparagus and red wine reduction*

68.

## DESSERTS

### Carrot Cake

### Strawberry-Rhubarb Crisp

### Chocolate Pot de Crème

### Compost Cookie Sandwich

### House Made Ice Cream or Sorbet

*Your meal includes an appetizer, entrée, and dessert*

*Before placing your order, inform your server if anyone in your party has a food allergy. Gluten-sensitive menus are available.*