



This is last year's NYE menu ~ for example only!

**Happy New Year!
2016**

SMALL PLATES

Creamy Lobster Bisque, Tarragon
\$10

Maine Crab and Avocado, Celery, Tobiko
\$12

Haddock Fritters, Lemon, Arugula and Fennel
\$12

The KTB Caesar Salad with Garlic Croutons and Shaved Parmesan
\$10 Add Spanish White Anchovies \$2

Cider Steamed Maine Mussels, Grilled Bacon, Red Hen Bread, Herbs and Aioli
\$14

Baby Arugula, Cranberries, Clementines, Shelburne Farms Cheddar, Candied Pecans
\$10

Chicken Liver Pate, Pickles, House Mustard, Grilled Bread
\$12

Dry Fried Brussels Sprouts, Crispy Braised Pork, Chile Mayo, Pickled Shallot
\$13

Vermont Steak Tartare, Crispy Potatoes, Quail Egg, Many House Pickles
\$13

LARGE PLATES

Grilled Vermont Pork Chop, Sweet Potato Mash, Red Cabbage, Apple Relish
\$29

House Pappardelle with Maine Lobster, Baby Spinach, Fennel and Herbs
\$30

Seared Salmon, Roasted Squash Puree, Red Potatoes, Brussels Sprout Leaves
\$27

Grilled Misty Knoll Chicken Breast, Parsnips, Cauliflower, Garlic Mash
\$26

Grilled LaPlatte Butcher Steak Frites, Roasted Beets, Boucher Blue Cheese
\$29

Crispy Cauliflower Fritters, Celery Root, Toasted Farro, Carrots, Arugula and Goat Feta
\$23