



Jericho Settlers Farm White Carrot Soup, Spiced Yogurt
\$9

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

Salad of Roasted JSF Beets, Dry-Fried Brussels, Pickled Cauliflower and Boucher Blue Cheese
\$12

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

Chickpea Salad with Sprouted Half Pint Beans, Baby Spinach, Fennel and VT Feta
\$10

Vermont Steak Tartare, Quail Egg, Pickles, Radishes and Crispy Potatoes, Half Pint Tiny Greens
\$13

Cider Steamed Mussels, Grilled Red Hen Bread, Smoked Bacon, Aioli
\$14

Cheese Plate – Cabot Clothbound Cheddar, VT Creamery Bonne Bouche, House Made Membrillo
\$11

House Ground Burger, Boucher Blue Cheese, Candied Onions and Grilled Bacon, Fries
\$17

Grilled Misty Knoll Chicken Breast, Roasted Parsnips and Hakurei Turnips, Garlic Mash
\$26

Sautéed Parisienne Gnocchi, Braised LaPlatte Short Rib, Butternut Squash and Kale
\$25

Mustard Crusted All Day Roasted Pork Shoulder, Braised Beans, Fennel-Pork Sausage, Carrots
\$25

Pan Seared Salmon, Red Pepper Romesco, Lacinato Kale, Herb Risotto
\$26

LaPlatte Butcher's Cut Steak Frites, Grilled Red Onions, Brussels, Tarragon Aioli
\$29

House Pasta, Arugula-Pumpkin Seed Pesto, Roasted Vermont Mushrooms, VT Creamery Feta
\$23