



SAMPLE MENU ONLY
PLEASE CALL FOR UPDATES

Fried Green JSF Tomatoes, Chile Mayo, Cucumber-Tomato Relish
\$11

Heirloom Tomato Soup, Conant's Corn Relish
\$9

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

Salad of Marinated Tasty Jade Cucumbers and Sweet Onions, Baby Arugula, Kohlrabi and Feta
\$11

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

Half Pint Tomato and Cherry Tomato Salad, Maplebrook Buratta, Tiny Basil
\$13

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

House Ground Burger, Half Pint Tomato Bacon, Candied Fennel, Shelburne Farms Cheddar
\$17

Grilled LaPlatte Farm Butcher's Steak, Half Pint Baby Carrots, Grilled Red Onions, Fries
\$29

Pan Roasted Wild Striped Bass, Summer Ratatouille, Crispy Fingerlings, Tarragon Cream
\$28

Grilled Pork Loin, Crispy Polenta, Red Kale, Baby Squash, Charred Tomato Coulis
\$27

Misty Knoll Chicken, Garlic Mash, Green & Yellow Beans, Roasted Fennel and Mushroom
\$26

Maplebrook Ricotta Gnocchi, Half Pint Cherry Tomatoes, Conant's Corn, Feta, Tiny Basil
\$24

Tagliatelle Bolognese, Confit Cherry Tomatoes, Cabot Clothbound Cheddar, Garlic Crumbs
\$25

Seared Halibut, Squash and Tomato Risotto, Conant's Corn Cream, Herbs
\$27