



~Sample Menu Only...Please Call For Updates~

Cabot Clothbound Cheddar, Heirloom Apple Butter, Red Hen Crostini
\$7

Fall Squash Soup, Sage Cream, Pepitas
\$10

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

Salad of Roasted Beets and Dry Fried Brussels Sprouts, Creamy Boucher Blue Cheese Dressing
\$13

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

Baby Lettuces, Heirloom Apple, Feta, Maple Candied Pecans and Pepitas, Mustard Vinaigrette
\$10

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

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

LaPlatte Short Rib Toast, Red Wine Onions, Fresh Horseradish
\$14

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

Grilled LaPlatte Farm Butcher's Steak, Roasted Brussels, Grilled Red Onions, Fries
\$29

Mustard Crusted All-Day Roasted Pork Shoulder, Sweet Mash, Red Cabbage
\$26

Gulf of Maine Pollock, Herb Risotto, Baby Spinach, Lemon and Caper
\$25

Sautéed Parisienne Gnocchi, Cauliflower, Fall Squashes, Fried Herb Salsa Verde
\$23

Grilled Misty Knoll Chicken Breast, Garlic Mash, Cider Kale, Chanterelle Mushrooms
\$26

Seared King Salmon, Hakurei Turnips, Spinach, Polenta and Pumpkin Seed Pesto
\$27