



Soup of Mazza's Asparagus and Spring Garlic, Lemon-Fennel Yogurt
\$9

Fritto Misto of Asparagus and Brussels Sprouts, Grilled Ramp Tartar Sauce
\$11

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

Braised Lamb Risotto, Sustainably Harvested Ramps, VT Creamery Feta, Pickled Cauliflower
\$14

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

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

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

Roasted Beet Salad, JSF Zucchini, Creamy Boucher Blue Cheese Dressing, Sprouted Beans
\$10

Ricotta Gnocchi, English Peas, Ramps and Fiddleheads, Shaved Parm
\$23

Herb and Spice Steamed Halibut, Jericho Settlers Pea Shoots, Fingerlings and Red Miso
\$27

Grilled Misty Knoll Chicken Breast, Crispy Tater Cake, Fiddleheads and Stewed JSF Zucchini
\$26

Mustard Crusted All Day Roasted Pork Shoulder, Sweet Potato Mash, Peas and Carrots
\$25

Grilled Swordfish, Herb Polenta, Lacinato Kale, Spring Garlic and Roasted Celery Root
\$25

Grilled LaPlatte Farm Butcher Steak, Fries, Grilled Red Onions, Tarragon Aioli
\$29

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