



SAMPLE MENU...CALL TO CONFIRM

Cabot Clothbound Cheddar, Windfall Orchard Quince Membrillo, Cider Pepitas
\$7

Fall Squash Soup, Bacon, Sweet Corn
\$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

Heirloom Apple Salad with JSF Napa Cabbage, Maple Pepitas and Pecans, Cheddar
\$11

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

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

Braised Vermont Lamb Shoulder, Grilled Escarole, Mushrooms, Polenta
\$26

Mustard Crusted All-Day Roasted Pork Shoulder, Sweet Mash, Bacon Radicchio
\$26

Gulf of Maine Pollock, Corn, Sunchokes and Baby Spinach, Red Miso
\$25

Vermont Rabbit, House Pappardelle, Delicata, Brussels Sprout Leaves
\$25

Ricotta Gnocchi, Butternut, Cauliflower, Goat's Milk Feta and Crispy Kale
\$24

Stuffed Cavendish Quail, Grilled Broccolini, Hakurei Turnips, Herb Jus
\$19 / \$27

Grilled Boston Mackerel, Ragout of Sweet Peppers, Fingerling Potatoes, Braised Kale
\$23