



SAMPLE MENU...CALL US TO CONFIRM

Fried Green JSF Tomatoes, Chile Mayo
\$11

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

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

Foraged Mushroom Toast with Roasted Red Onion and Cabot Clothbound Cheddar
\$14

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

Half Pint Lettuces, Heirloom Apples, Baby Beets and Shelburne Farms Cheddar, Candied Pecans
\$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, Baby Carrots, Grilled Red Onions, Fries
\$29

Grilled Swordfish, Summer Ratatouille, Fingerlings and Tomato Braised Greens
\$26

Grilled Pork Loin, Garlic Mash, Half Pint Kale, Roasted Heirloom Apple and Butternut Squash
\$27

Misty Knoll Chicken, Yellow Beans, Roasted Mushroom Risotto
\$26

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

Braised Vermont Rabbit, Turnip-Carrot Mash, Grilled Gem Lettuce, Garden Sage, Roasted Garlic
\$21

Seared Halibut, Conant's Corn Cream, Corn Hash, Baby Spinach and Herbs
\$28