



Vermont Creamery Bonne Bouche, Red Hen Crostini, Apple Butter  
\$7

Maine Lobster Bisque with House Cured Salt Cod  
\$11

Crispy New England Cod and Pollock Fritters, Lemon-Tarragon Cream  
\$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

Roasted Beets with Hazelnuts, Dry-Fried Brussels and Boucher Blue Cheese, Pickled Cauliflower  
\$11

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

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

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

Braised Vermont Lamb Ragout, Maplebrook Ricotta Gnocchi, Olive and Roasted Garlic  
\$27

House Tagliatelle with Maine Lobster, Baby Spinach, Half Pint Tomato and Chiles  
\$29

Grilled Swordfish, Preserved Lemon, Fingerlings and Delicata Squash  
\$26

Milk Braised Pork Shoulder, Sweet Potato Puree, Broccoli, Herb Salsa Verde  
\$26

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

Seared New Hampshire Scallops, Cauliflower, Roasted Sunchokes, Red Pepper Romesco  
\$32

Delicata Squash Risotto with Brussels Sprouts and Fried Delicata  
\$23