



A Delicious February Deal

\$39 prix fixe, one choice from each course
all items also available a` la carte

Small Plates

Creamy Cauliflower Soup, Fresh Herbs, Fennel Yogurt

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

Salad of JSF Beets, Boucher Blue Cheese Dressing, Dry-Fried Brussels, Pickled Cauliflower

Chicken Liver Pate, Pickles, House Mustard, Grilled Bread

Vermont Steak Tartare, Quail Egg, Pickles, Radishes and Crispy Potatoes, Tiny Greens

Cider Steamed Mussels, Grilled Red Hen Bread, Smoked Bacon, Aioli

Sherried Mushrooms, Maplebrook Burrata, Brussels Sprout Leaves

Citrus Salad with Fennel, Jericho Settlers Carrots, Turnips and Radishes, Vermont Creamery Feta

Large Plates

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

Misty Knoll Chicken, Garlic Mash, Roasted Mushrooms, White Carrots, Fried Herb Salsa Verde

Ricotta Gnocchi, Butternut Squash, Slow Roasted Garlic and Red Onion, Clothbound Cheddar

Mustard Crusted All Day Roasted Pork Shoulder, Kale, Hakurei Turnips, Sweet Potato Mash

Grilled Swordfish, Creamy Herb Polenta, Roasted Fennel, Spinach, Red Pepper Romesco

LaPlatte Butcher's Cut Steak Frites, Grilled Red Onions, Carrots, Parsnips, Tarragon Aioli
\$5 supplement

Braised Vermont Rabbit, Fingerling Potatoes, Stewed Leeks and Grilled Scallion

Sweet Plates

Grandmother's Apple Cake, Warm Butterscotch, Sweet Cream Ice Cream

Open-Faced Coffee-Chocolate Sundae with Candied Almonds

Chocolate Pudding, Whipped Cream, Chocolate Crunchies

Split Charge \$1.00

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.

We Thank You For Joining Us & Look Forward To Cooking For You Again