



Red Hen Bread with Sea Salted Butter or Olive Oil Dip	\$2
Asparagus and Green Garlic Soup, Herb Cream	\$10
Grilled Vermont Ramps and Asparagus, Whipped Ricotta, Herb Salsa Verde	\$11
Chicken Liver Pate, Pickles, House Mustard, Grilled Bread	\$12
Salad of Roasted Beets, Dry Fried Brussels, Boucher Blue Cheese, Bread & Butter Cauliflower	\$12
The KTB Caesar Salad with Garlic Croutons and Shaved Parmesan	\$10
Add Marinated White Anchovies	\$2
Vermont Steak Tartare, Quail Egg, Pickles, Radishes and Crispy Potatoes, Tiny Greens	\$13
Cider Steamed Mussels, Grilled Red Hen Bread, Smoked Bacon, Aioli	\$14
Jericho Settlers Cucumber Salad, Asparagus, Vermont Feta, Pepitas, Chive Blossoms	\$11
House Ground Burger, Boucher Blue Cheese, Candied Onion and Grilled Bacon, Fries, Pickles	\$18
Seared Maine Scallops, Herb Quinoa, Sorrel Mayo, Romesco and Trillium Hill Chard	\$30
Mushroom-Herb Parisienne Gnocchi, Basil Pesto, Charred Scallion and Oyster Mushrooms	\$23
Grilled Vermont Pork Rack, Grilled Zucchini, Sweet Potato Puree, Ramp Slather	\$28
Misty Knoll Chicken Breast, Sweet Pea and Ramp Risotto, Herb Jus, Mushroom Conserva	\$26
Seared New Hampshire Pollock, White Carrot, Spinach, Fingerlings, Olives, Caper Yogurt	\$27
Grilled Vermont Ribeye Steak Frites, Grilled Red Onions, Asparagus, Tarragon Aioli	\$36
Braised Pork Meatballs, Roasted Mushrooms, Hakurei Turnips, Creamy Polenta	\$25