



APPETIZERS

Hard-Cider Steamed Mussels
New potato, fancy mushrooms, lemon-dijon emulsion 23.

Blistered Farm Vegetables
Garlic-lemon aioli, cider gastrique, spicy seed crisp 15.

Potato & Leek Croquettes
Sheep's milk cheese, garlic-lemon aioli, chive 17.

Shrimp & Flint Corn Grits
Bourbon-maple glaze, hot sauce, country ham 23.

New England Cheese Board
House made jam, local apple, candied walnuts 22.
Add charcuterie 17.

Nose-to-Tail Charcuterie
Selection of house-made terrines, pâtés, spreads, and artisan cured meats, mustard, house pickles 24.

SOUP & SALAD

New England Clam Chowder
Cup 8. *Bowl* 12.

Spring Bisque
Cup 8. *Bowl* 12.

Beet & Blood Orange
Confit, pickled & fried beets, ruby grapefruit, tropea onion, chèvre, chili-pistachio granola, mint 18.

Warm Wilted Spring Greens
Honey-cumin sweet potato, sunny farm egg, apple, bacon-wild rice vinaigrette, Great Hill Blue, smoked hazelnuts 17.

Simple Greens
Baby lettuce, local farm vegetables, buttermilk dressing 9. / 14.

Classic Caesar*
Shaved pecorino 9. / 14.

SALAD ADD-ONS:

Grilled Chicken 12. *Steak Tips** 12 oz. 25.
*Salmon** 21. *4 Jumbo Shrimp* 16.

FARM SIDES

Daily Harvest 10.

Mashed Yukon Gold Potato 6.

Idaho Baked Potato 5. *make it loaded + 3.*

Herb-Roasted Mushrooms *cremini, oyster, shiitake* 12.

Bucket of Fries 12.

GLUTEN-SENSITIVE DINNER MENU

Although our kitchen contains gluten, all the items on this menu have been carefully prepared by our culinary team to be safe for our gluten-sensitive and Celiac guests

ENTREES

Seared Organic Salmon*
Heirloom beans, spring vegetables, pickled ramp-beurre rosé 31.

East Coast Halibut
Garlic-sunchoke puree, greens, salsa verde, smoked hazelnut, dill 41.

Coriander-Rubbed Venison Loin*
Roasted roots, carrot-cardamom puree, pea shoot pesto, rhubarb, red sorrel 42.

Crispy Potato-Crusted Haddock
Sweet corn and bacon chowder 28.

Brown Butter Gnocchi
Spring-dug parsnip, asparagus, carrot-cardamom puree, pickled rhubarb, pistachio, pecorino, arugula, mint 26.

Garlic & Herb Chicken
Carolina risotto, spinach, artichoke, fancy mushrooms, madeira-truffle sauce 32.

Cider-Brined Duroc Pork Chop*
Flint corn grits, buttered chow chow, scarlet turnip, cider-mustard demi 42.

Steak Frites*
Hanger steak, greens, pickled onion, bone marrow butter, truffle fries 34.

Maximilian Burger*
Cheddar, lettuce, pickles, rosemary aioli, fries 22.

FROM THE GRILL*

Served with choice of two farm sides
*Substitute a farm side for a Simple Greens or Caesar Salad** 7.
Add 2. for Mushrooms as a farm side

Sirloin Steak Tips 12 oz. 32.

New York Sirloin 12 oz. 39.

Filet Mignon 6 oz. 41. / 10 oz. 57.

Bone-In Rib Eye 20 oz. 51.

Hanger Steak 10 oz. 32.

Porterhouse 24 oz. 59.

STEAK ADD-ONS 3.

Truffle Butter • Blue Cheese Butter • Bearnaise • House Steak Sauce*
Bone Marrow Butter • Sautéed Mushrooms • BBQ Sauce • Bordelaise
*Caramelized Onions • Local Farm Egg**

2 Jumbo Shrimp 8.

Roasted Bone Marrow 8.

*Crab & Bearnaise ** 11.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness*