



## 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

## 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, 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 / 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.

## 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.
- Crispy Potato-Crusted Haddock
- Sweet corn and bacon chowder 28.
- Brown Butter Gnocchi
- Spring vegetables, specialty mushrooms, pea shoot pesto, stracciatella, country ham 27.
- Garlic & Herb Chicken
- Carolina risotto, spring vegetables, specialty mushrooms, madeira-truffle sauce 32.
- Cider-Brined Duroc Pork Chop\*
- Flint corn grits, wilted greens, buttered leeks, 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