



WELCOME TO THE HIDDEN KITCHEN,  
THE INN AT WEATHERSFIELD'S FARM-TO-TABLE RESTAURANT

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### **ORCHARD HILL ORGANIC BREAD MEDLEY**

house-made cultured butter 4. (EARTH SKY TIME Gluten Free Bread 2.)

### **OYSTERS ON THE HALF SHELL**

Apple Cider mignonette, lemon 3 for 11./ 6 for 18./ 12 for 32. (GF, DF)

**HOUSEMADE SOUP** 10. (GF without cracker)

**HOUSEMADE CHARCUTERIE** 15. (GF with Earth Sky Time GF bread)

**VERMONT ARTISAN CHEESE BOARD** 16./19./22.

(three, four or five cheeses) (GF with Earth Sky Time GF Bread)

### **SEA SCALLOP, BEET, FENNEL**

horseradish, clementine 16. (GF)

### **LITTLE GEM CAESAR**

White anchovies, sourdough croutons, Parmesan Cheese 12. (GF without croutons) Add steak or fish 24.

### **DUCK CONFIT**

House cured duck confit, radicchio, caramelized carrots and onions, honey orange dressing 18.

### **JOHN & THERESA'S ROASTED KURI SQUASH**

Dried currants, arugula, rice wine vinegar, sweet chili, sesame 13.

(Updated December 13, 2019) Consuming raw or uncooked meats, seafood or eggs may increase your risk of foodborne illnesses. Please inform your server of any allergies. Split-Plate Charge: We charge \$2 for any split plate ordered off our a la carte or dessert menus. Any parties of 6 or more, we will add a 20% gratuity.

### **FRESH FROM THE SEA (fish changes weekly)**

Leek fondue, crispy bistro potatoes, garlicky broccoli rabe, warm sherry vinegar sauce 29. (GF, DF)

### **ICELANDIC COD**

New England clams, potatoes, spinach, leeks, chowda sauce 27. (GF)

### **TERES MAJOR STEAK**

roasted heirloom potatoes, carrots, tomatoes, kale, red wine confit butter 35. (GF)

### **HEMINGWAY FARM DELICATA**

Ancient grains, cauliflower, North African spiced labneh 24.  
(vegan and dairy free without labneh)

### **EPHRAIM MOUNTAIN FARM CHICKEN**

Sweet roasted onions, mushrooms, Swiss chard, potato gnocchi, red wine chicken jus 27. (DF, GF without gnocchi)  
Poultry processed on farm, not government inspected.

### **THE IW "BURGER"**

Native beef patty, Cremini mushroom sauce, Boggy Meadow Baby Swiss, potato wedges, lettuce, onion & pickles on Orchard Hill bun 17.  
Add Bacon or GF bread 2.

**New Hands-on Winter Cooking Classes posted online**  
**Open nightly from December 23 – January 1 – Closed January 2**  
**Live Music every Friday 7-9 pm**  
**Christmas Eve & Day after Christmas from 5:30 pm**  
**New Year's Eve Live Music – Special Menu from 7pm**