



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

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)

CHARRED SPANISH OCTOPUS

Crispy rice cake, Japanese carrot salad 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 January 4, 2020) 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)

NEW ENGLAND BOUILLABAISE

New England clams, scallops, cod, potatoes, leeks, carrots, grilled crouton & Rouille 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
January 11 – Learn to break down & cook duck
January 18 – Vermont Ski Party
February 8 – Valentine’s Dinner for Two
February 29 – Learn to make Charcuterie
TOAST wine paired dinners Jan 25, Feb 22, March 21
Live Music every Friday 7-9 pm