# FIRST COURSE

## **ORCHARD HILL ARTISAN BREAD MEDLEY**

WITH HOUSE-MADE BUTTER 4. (SIDE GLUTEN FREE BREAD 2.)

#### **OYSTERS**

CHARDONNAY MIGNONETTE, LEMON 3 FOR 11./6 FOR 18./12 FOR 32. (GF, DF)

HOUSEMADE SOUP 10. (GF WITHOUT CRACKER, DF)

**HOUSEMADE CHARCUTERIE 15. (GF WITHOUT TOAST)** 

#### **VERMONT ARTISAN CHEESE BOARD**

16./19./22. (THREE, FOUR OR FIVE CHEESES) (GF W/O TOAST)

CRAB CAKE HEIRLOOM TOMATO, LEMON AIOLI, NATIVE GREENS 15./28. FOR TWO (DF)

#### LITTLE GEM CAESAR

White anchovies, sourdough croutons, Parmesan Cheese 12. (GF without croutons)

### **DUCK CONFIT**

ROASTED PEARS, SMALL GREENS, CANDIED GINGER VINAIGRETTE 18. (GF/DF)

#### **NATIVE BIBB**

SMALL AUTUMN VEGETABLES, RICE CRACKER, SOY VINAIGRETTE 13. (GF, DF) ADD PAN-SEARED STEAK OR FISH 24.

(Updated September 6, 2019) Consuming raw or uncooked meats, seafood or eggs may increase your risk of foodborne illnesses. Please inform your server of ay 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.

# MAIN COURSE

#### FRESH FROM THE SEA

EGGPLANT, ROASTED ZUCCHINI, CHUNKY TOMATO VINAIGRETTE, BALSAMIC VINEGAR, BASIL 29. (GF, DF)

#### CAPE COD CLAMS

HOUSE SPAGHETTI, FENNEL, ROASTED PEPPERS, CHILI, ROASTED GARLIC, VERMOUTH 27.

#### TERES MAJOR STEAK

ROASTED HEIRLOOM POTATOES, CARROTS, TOMATOES, KALE, RED WINE CONFIT BUTTER 35. (GF)

#### **ROASTED TOMATO RISOTTO**

GREEN GARLIC, SWEET ONIONS, ROASTED CORN 24. (VEGAN, DF W/O PARMESAN)

# **EPHRAIM MOUNTAIN FARM CHICKEN**

ROASTED TOMATO SAUCE, SWEET ONIONS, GREENS, POTATO GNOCCHI 27.

(DF, GF WITHOUT GNOCCHI)

POULTRY PROCESSED ON FARM, NOT GOVERNMENT INSPECTED.

## THE IW "BURGER"

Native BEEF PATTY, BBQ BACON JAM, GRAFTON VILLAGE SMOKED CHEDDAR, POTATO WEDGES, LETTUCE, TOMATO, ONION & PICKLES ON AN ORCHARD HILL BUN 17.

ADD BACON OR GF BREAD 2.

# **LAST 2019 TOAST WINE DINNER**

6 PM - 9 PM \$75. PER PERSON \*
OCT 19 KERMIT LYNCH (\*plus tax & gratuity)
HANDS-ON COOKING CLASSES
OCT 19/NOV 2/NOV 30/DEC 7/DEC 14
Now accepting Thanksgiving reservations Seating from 2 - 7 pm