



Appetizers

Beef Tartar, toast points, cornichons & caperberry	\$12
Braised Pork Belly, blackberry sauce, roast grape	\$14
Grilled Quail, warm polenta, lingonberry glaze	\$15
Crab Cakes, pear and mango chutney, spiced remoulade	\$16
Angolotti, stuffed with mushroom, truffled cream sauce	\$11

Soup & Salad

Windham Hill Salad, Local Mixed Greens, Candied Pepitas, Parrish Hill Cheese, Apricots	\$10
House Made Soup	\$09
Warm Kale Salad, bacon vinaigrette, poached egg	\$11
Oven Roasted Beets, house-made boursin, baby spinach	\$10

Entrees

Chefs Risotto of the Day	\$22
Rabbit Ragu, free form lasagna with hand made ricotta	\$28
Pan Roasted Cod Lyonnaise, celery root & apple puree, english peas	\$30
Chicken Roulade, with swiss chard & pancetta, squash crisps, potato puree	\$26
Grilled Filet Mignon, hasselback potato, seasonal vegetable	\$34
Cider Brined Pork Chop, acorn squash puree, maple brussels sprouts	\$30
Fettucini, sauce bolognese	\$24

**We would like to remind you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

