

CHARCUTERIE + CHEESE \$22

vermont salumi fennel sausage, herbed prosciutto cotto, great hill blue cheese, shelburne farms 2-year cheddar

SUMMER TOMATO SALAD * \$13

rocket, shaved grana, balsamic

HUMMUS ^ \$15

w/ marinated vegetable salad & warm naan

MEATBALL SUB \$16

square roots farm beef & pork, almond basil pesto, tomato sauce, fontina, ciabatta w/ side of greens

GRILLED + CHILLED LOCAL VEGETABLE PLATE *^ \$17

asparagus, summer squash, red onions, fennel w/ pistou

CRISPY QUINOA + FREEKEH BOWL \$17

w/ heirloom tomatoes, cucumbers, shallots, sprouts, cabot jack cheese, avocado, kefir scallion ranch

BARBECUE GRILLED CHICKEN \$19

w/ creamed corn, potato salad, bread & butter pickles

* GLUTEN FREE ^ VEGAN

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform the staff if anyone in your party has a food allergy.

SUPPER

SPECIALTY COCKTAILS \$12

SPRING SPRITZ
aperol, vodka, rhubarb syrup, lemon soda

NO SAY
mezcal, lime, lemongrass, coconut

GIN BRAMBLE
gin, berries, byrrh, lemon

WHISKEY REBELLION
rye, pimms, lemon

BOURBON BUCK
bourbon, mint, lemon, ginger beer

SPARKLING WINE

Sorelle Bronca, Prosecco di Valdobbiadene, NV \$12

WHITE

Domaine Huard, Romo, FR 2016 \$13
Donkey & Goat, Anderson Valley, CA 2015 \$14

ROSE

Broc Cellars, Love Rose, CA 2018 \$13
Ameztoi, Getariako Txakolina Rubentis, SP \$14

RED

Mary Taylor, Valencay, FR 2016 \$12
Southold Cellars, "Weight of the Moment, NY 2016 \$14

CIDER

Field & Flowers Gosé Rosé \$7
Shacksbury Arlo \$7

BEER

Bunker Machine Czech Pils \$8
Newburgh Brown Ale \$8
Collective Arts Prophets and Nomads \$9
Singlecut 18-watt Session IPA \$9
Kent Falls Brewing Co. Substrate Black Lager \$10

LIBATIONS