

Kitchen Offerings

Snacks

Soup of the Day served with toasted baguette 9

Warm Olives citrus & garlic 8

B.W.D's dates, bacon, blue cheese, almonds 8

Goat Cheese Plate honey, almonds, baguette 8

Serrano Ham Plate pickles, mustard, parmesan, chives, baguette 8

Field Greens lemon juice & olive oil 8

Idaho Hand Cut Fries garlic aioli 6

add parmesan & truffle +2.5

Small Plates

Kale Salad champagne vinaigrette, apples, croutons, parmesan 9

Goat Cheese Salad dates, almonds, honey balsamic vinaigrette 12

Brussel Sprouts Vermont goat cheese, crispy onions, shallot, mint, lemon 12

Pork Belly Tacos sweet chili peanut sauce, greens, pickled red onions 12

P. E. I. Mussels garlic & white wine broth, baguette 14

Patatas Bravas roasted red pepper sauce, chorizo, aioli, chives 10

Garlic & Chili Shrimp garlic & chili shrimp, baguette 15

Calamari sweet chili sauce, spicy pickled peppers 12

Wings sweet & spicy sauce, blue cheese, celery, carrots 10

Meatballs peppercorn cream sauce, crispy onions, chives 12

Mac & Cheese trottole, Vermont cheddar, garlic breadcrumbs 13

add pulled pork shoulder + 3

Large Plates

Big Mish Burger Vermont cheddar, special sauce, pickles 15

Steak Sandwich caramelized onions, Vermont cheddar, horseradish aioli 17

Garganelli bacon, brussel sprouts, parmesan cream sauce, garlic crumbs 18

Scallops sage & apple butter, crunchy Marcona almonds, creamy farro risotto 22

Hangar Steak Frites shallot herb butter, hand cut fries, garlic aioli 23

Ramen Bowl yakisoba noodles, shiitake dashi, shiitake mushrooms, 60-minute egg,

Hosta Hill kimchi, cilantro & scallion 16

add shrimp +4

Eating raw or undercooked foods or shellfish may increase your chance of a foodborne illness.

Please inform your server of any allergy concerns.

Manager Matthew Quetti