

# THURSDAY/FRIDAY/SATURDAY 5PM-9PM

### CURED MEATS & LOCAL CHEESE BOARD 25

jams, mustards, pickled vegetables, grilled local bread

## DIPS & SPREADS (v) 17

red pepper hummus, baba ganoush, whipped feta, pine nut, house naan

# ROASTED PUMPKIN SALAD (gf) 16

spiced ricotta, pancetta, candied chestnut, pomegranate molasses

# LAMB MEATBALLS\* 18

charred peppers, smoked tomato, mint, grilled local bread

# LEMONGRASS POACHED SHRIMP\* (gf) 20

thai chili, tamari, crushed peanut, cucumber

# **DUCK LIVER PATE\* 21**

smoked maple apples, spiced cashews, whiskey caramel, brioche

## FLATBREAD OF THE DAY 19

ask your server about today's chefs creation

# BRAISED SMOKED BEEF TACOS\* (gf) 18

three, pickled onions, cilantro, avocado, corn tortilla



#### WINTER FAVORITES

#### **RASPBERRY LEMONADE 16**

Raspberry Stoli Vodka, Chambord, Lemon Juice

### WINTER WILDFLOWER 16

Tanqueray Gin, Suze Apertif Liqueur Lillet Blanc, St. Germain Liqueur

#### **EAST COAST MUSTANG 16**

Bontaist Gin, Ginger Liqueur, Lemon Juice Peach Bitters, Beer Foam

## **RED PEACH SANGRIA 16**

Red Wine, Rum, Peach Schnapps Citrus Juices

#### APPLEBUTTER'ITA 17

Butter Washed Tequila, Apple Pucker Apple Cider Syrup, Lemon Juice

#### **ANCHO VERDE 18**

Mezcal, Green Chartreuse, Midori Pineapple Juice, Arbol Chile

#### AFTER DINNER

#### THE THIRD BITE 20

Anejo Tequila, Amaro Nonino Maple Syrup, Orange Bitters, Dark Cherry

#### **VERMONT OLD FASHION 16**

Smugglers Notch Bourbon, Maple Syrup Orange Bitters, Dark Cherry

#### **BLACK MANHATTAN 18**

Basil Hayden Ported Rye Averna Siciliano, Vanilla + Black Walnut Bitters, Lemon Twist

# **DESSERT COCKTAILS**

#### PUMPKIN CHEESECAKE 16

Tito's Vodka, Amaretto Disaronno White Chocolate Liqueur, Vanilla Bitters Black Salt

#### TREE'S NUTS 16

Dewars, Frangelico, Perc Coffee Liqueur Almond Milk

#### **DRUNKEN LATTE 16**

Cinnamon Whiskey, Maple Liquor Milk, Expresso