

first course

rhode island clams + mussels

bacon, garlic, miso, shallots, baguette

chicken meatballs

butternut gravy, herb salad, pumpkin spice

scratch farm house salad

radish, red onion, apple, olive oil, lemon, pecorino

second course

mushrooms

oyster, maitake, creminis, egg yolk pasta,
cream, garlic (V)

gulf shrimp + grits

Anson Mills grits, tomato, shrimp consomme

butter poached monkfish

celery root-apple puree, tarragon, chard,
cucumber

bacon cheeseburger

tavern sauce, smoked bacon, Vermont sharp
cheddar

third course

apple molasses cheesecake

spiced apples, caramel sauce, candied maple pecans

choice of ice creams

pumpkin chai, rum raisin, orange creamsicle sherbet