



KITCHEN & WINE BAR

GLUTEN FREE MENU

APPETIZERS

Grilled Octopus 12
chorizo sofrito, paprika vinaigrette, chick peas

Roasted PEI Mussels 11
feta, Ouzo, citrus-fennel sausage, garlic

Seared Greek Halloumi Cheese 11
tomato, lemon, butter, Ouzo

Butcher's Board 13/20
cured meats, house pickles

SALADS

"Ripped and Torn" Caesar 8
Parmigiano Reggiano

Down Branch Farm Mixed Lettuces 8
spiced almonds, lemon vinaigrette

Local Heirloom Tomato Salad 8
basil Semifreddo, balsamic, olive oil

Peasant Greek Salad 8
tomatoes, cucumber, Kalamatas, onion, feta

ENTREES

Summer Risotto 20
tomatoes, sweet corn, pine nuts, summer beans

Pastured Chicken Confit 21
globe squash, tomato compote, lemon potatoes

Organic Faroe Island Salmon 24
crushed zucchini and eggplant, tomato panisse

Aspen Ridge Flat Iron Steak 25
potato gratin, smoked onions, rapini

Prosciutto Wrapped Trout 23
Spicy chickpea stew, wilted spinach, golden raisins



KITCHEN & WINE BAR

VEGAN MENU

SALADS

Down Branch Farm Mixed Lettuces, 8
spiced almonds, lemon vinaigrette

Peasant Greek Salad 8
tomatoes, cucumbers, Kalamata olives, onion

ENTREES

Plain & Simple Linguine Pomodoro 17
tomato, fresh basil, olive oil

Summer Risotto 20
tomatoes, sweet corn, pine nuts, summer beans

Linguine Primavera 18
summer vegetables, garlic, olive oil

Vegetarian Plate 18
spicy chickpea stew, smoked tomatoes

SIDE DISHES

Fries 6

Spinach 6

Spicy Chickpea Stew 6