



9.15.2019 TO 9.21.2019

## TO START

### STARLIGHT GARDENS ROASTED BEET SALAD

Smoked Arethusa Farm Yogurt, Shaved Pear  
Walnut Vinaigrette / 13

### NATIVE CLAM CIOPPINO

House-Made Spanish Chorizo  
Sub-Edge Farm Cherry Peppers  
Garlic Farm Tomato Broth / 14



## ENTRÉES

### WALDEN HILL PORK MILANESE

Cortland Apple, Cato Corner Farm Womanchego  
Charred Tropea Onions, Local Greens  
Cider Brown Butter / 33

### SMOKED BROAD BROOK BRISKET

Sub-Edge Farm Poblano and Corn Relleno  
Chipotle, Ashlawn Farm Coffee BBQ Sauce / 29



## DESSERT

### ROASTED HONEYCRISP APPLE SUNDAE

Vanilla Ice Cream, Apple Sorbet  
Litchfield Bourbon Caramel  
Pie Crust Crumble / 10

