# Small Bites

East Coast Oysters | 3/each • 34/dozen

Sourdough Boule~ house butter | 8

Add Ons: castelvetrano herb oil | 2 • homemade berry ricotta | 5

Dip Duo~ caramelized onion hummus, tzatziki, nann bread, vegetable crudite | 15

Artisan Cheese Board~ selection of local cheeses, assortment of pickles and seasonal jams | 19

Charcuterie Board~ selection of cured meats, assortment of pickles and seasonal jams | 21

Selection from cheese & charcuterie board | 32

Add Ons: GF crackers | 1.5 · cornichons | 1.5 · cherry peppers | 2 · castelvetrano olives | 2 · honeycomb | 2

## Small Plates

French Onion Soup~ sourdough crouton, swiss, sherry, thyme | 13 Buffalo Cauliflower~ crispy fried cauliflower, avocado ranch | 15 Crispy Shrimp Rice~ sticky rice, spicy shrimp, jalapeño, avocado, wasabi crema | 16 Crab Rangoon Dip~ wonton chips | 16 Lamb Meatballs~ housemade ricotta, arugula, sweet and spicy tomato chutney | 17 Tuna Tartar~ mango habanero relish, avocado mash, wonton chips | 18 Steak Tartar~ sirloin, dijon, capers, quail egg | 18 Mussels~ smoked chorizo, pickled fennel, roasted pepper pan sauce | 18

### SALADS

Harvest Salad~ greens, roasted pears, watermelon radish, pickled blueberries, shaved goat cheese, poppyseed dressing | 14 Roasted Beets~ golden beets, blood orange, labneh, toasted almonds | 14 Caesar Salad~ romaine, burnt lemon, capers, anchovy crumb, parmesan, cured egg yolk | 15

# "PASTAS"

Beef Pad Thai~ rice noodles, hoisin, bean sprouts, peanuts | 26 Vodka Rigatoni~ calabrian chili, herbs | 28 Bucatini & Clams~ manilla clams, lemon white wine butter sauce | 32

#### LARGE PLATES

Village Burger~ bacon jam, dijon mustard, grafton smoked maple cheddar, fries | 19 Beyond | 2 · GF Bun | 1 · Truffle Aioli | 1 Egg | 2 · Bacon | 3

Tofu Fried Rice~ spiced tofu, seasonal veggies, yum yum sauce | 26

Eggplant Milanese~ arugula salad, watermelon radish, pickled things | 26

Creamy Chicken~ white wine boursin sauce, chorizo, corn, white rice | 27

Pork Chop~ fingerling potatoes, sautéed market greens, apple currant cajun BBQ  $]_{35}$ 

Fish of the Day~ see server for daily preparation | MP

### Steaks

10 oz Steak Frites~ fries, remoulade, peppercorn cognac cream| 38 14 oz New York Strip~ yukon gold potato gratin, bone marrow, bordelaise sauce | 54

> CONSUMING RAW OR UNDERCOOKED BEEF, PORK, LAMB, POULTRY, EGGS AND SEAFOOD MAY INCREASE YOUR CHANCES OF FOODBORNE ILLNESS.