

FIRST COURSE

ORCHARD HILL ARTISAN BREAD MEDLEY

With house-made butter 4. (Side order Gluten Free Bread 2.)

OYSTERS

Chardonnay mignonette, lemon 3 for 11./ 6 for 18./ 12 for 32. (GF, DF)

HOUSEMADE SOUP 10. (GF without cracker, DF)

HOUSEMADE CHARCUTERIE

15. (GF without toast)

VERMONT ARTISAN CHEESE BOARD

16./19./22. (three, four or five cheeses) (GF without toast)

CRAB CAKE Rouille, Native greens 15./28. for two (DF)

LITTLE GEM CAESAR

White anchovies, sourdough croutons, Parmesan Cheese 12.
(GF without croutons)

DUCK CONFIT

Roasted nectarines, small greens, candied ginger vinaigrette 18. (GF/DF)

NATIVE BIBB

Small Summer vegetables, rice cracker, soy vinaigrette 13. (GF, DF)
Add pan-seared steak or fish 24.

(Updated Aug 2, 2019) Consuming raw or uncooked meats, seafood or eggs may increase your risk of foodborne illnesses. Please inform your server of any allergies. Split-Plate Charge: We charge \$2 for any split plate ordered off our a la carte or dessert menus. Any parties of 6 or more, we will add a 20% gratuity.

MAIN COURSE

FRESH FROM THE SEA

Eggplant, roasted zucchini, chunky tomato vinaigrette, balsamic vinegar, basil 29. (GF, DF)

CAPE COD CLAMS

House spaghetti, fennel, roasted peppers, chili, roasted garlic, vermouth 27.

TERES MAJOR STEAK

Garlic mashed potato cake, green beans, chimichurri 35. (GF)

CRISPY HEIRLOOM POLENTA

Ratatouille, smoked ricotta cheese 24. (Vegan, DF without ricotta)

EPHRAIM MOUNTAIN FARM SUMMER CHICKEN

Roasted tomato sauce, sweet onions, greens, potato gnocchi 27.
(DF, GF without gnocchi)

Poultry processed on farm, not government inspected.

THE IW "BURGER"

Native beef patty, Blythdale cheese sauce, charred red onions, potato wedges, kosher dill on an Orchard Hill bun 17.

Add Bacon or GF bread 2.

TOAST WINE DINNERS

6 PM – 9 PM 75. PER PERSON *
AUGUST 24 FALLIA VINEYARDS
SEPT 21 THE SORTING TABLE
OCT 19 KERMIT LYNCH
(*plus tax & gratuity)

TICKETS NOW ON SALE 125. - SUMMER GRAZE PARTY AUG 17