



APPETIZER

Pork Cheek Salad - \$12, 'Porkless' \$9
tempura pork cheeks, roasted carrots, micro greens and maple cumin cilantro vinaigrette

Frizzled Brussel Sprouts - \$9
with parmesan and balsamic reduction

Mussels - \$12
sausage in a white wine lemon herb broth and house focaccia

Duck Crostini - \$8
confit duck, pickled cherries, duck crackling

ENTREES

Chicken - \$22
red wine braised with mushrooms, pearl onions, bacon,
earthy herbs and roasted red potatoes

Steak and Fries - \$29
Grilled NY Strip, demi-glace, rosemary fingerling fries, truffle ketchup

Seafood Stew - \$27
haddock, shrimp, mussels, and sausage in a tomato
fennel lemon dill broth

Seared Scallops - \$27
potato pave, braised fennel butter, roasted heirloom tomatoes

Ravioli - \$18
pumpkin sage stuffed, cranberries, apple cider, spiced almonds

DESSERTS

Duo of Crème Brule - \$7
Chocolate and Lavender Vanilla - \$7

the KITCHEN
on beech hill