



SoLo
.....
farm & table

APPETIZERS

Daily Selection of Oysters on the Half Shell

\$3.5 per piece / \$18 half dozen / \$34 dozen

Salad of Endive and Watercress

Satsuma Mandarins, Cranberries, Sunflower Seeds
with a Roasted Sunflower Vinaigrette \$15

Maine Diver Sea Scallop and Yellow Fin Tuna Carpaccio

Apple Chili Lime Relish with Sweet Potato and Leek Crisps \$18

Trio of Housemade Corn Sopes

Refried Yoder Farm's Black Beans, Shredded Cabbage, Crema
and Pickled Lime with Marinated Radish \$14

Misty Knoll Farm's Chicken Liver Mousse

Chamomile Gelée, Everything Crumble, Whole Grain Mustard,
and Cornichons, with Sourdough Toast Crisps \$14

Rotating Selection of Three Vermont Cheeses

with Seasonal Accompaniments
and Grilled Earth Sky Time Multigrain Superfruity Bread \$15

HOUSEMADE FRESH PASTA

Duck Bolognese

House Garganelli, Spiced Crumbled Duck Sausage, Our Tomato Sauce,
and Sautéed Brussels Sprouts with Grated Parmesan Cheese \$22

Spaghetti Nero

Black Squid Ink Spaghetti, Sautéed Squid, Saffron, Suquet Sauce,
with Fresh Garlic, Chili Flake and Parsley \$24

Pork Ramen

Crispy Pork Belly, House Ramen Noodles, Slow Poached Hen Egg,
Grilled Bok Choy, Mushrooms, Sliced Scallions, Daikon Radish and Togarashi in a Savory Pork Broth \$25

Dill & Rye Seed Pappardelle

Confit Rabbit Leg, Rosemary, Sage, Manzanilla Olives, Garlic Bread Crumbs
and Fermented Ramp Bulbs with a Shaved Parmesan Cheese \$23

House Bucatini

Kale Pesto, Sautéed Brocolini, Wilted Radicchio,
Toasted Pine Nuts and Red Chili Flakes with Parmesan Cheese \$26

ENTRÉES

Wood Fired Grilled Spanish Octopus

Maine Diver Sea Scallop, Grilled Head-On Shrimp and Countneck Clams
Cilantro Scented Basmati Rice, Ginger, Chili, and Garlic \$30

Wannabea Farm Rabbit Prepared Two Ways

Black Olive Spätzle, Cranberry Coulis, Brussels Sprouts, Roasted Backyard Sunchoke
and Applewood Smoked Bacon with a Pinenut Scented Yogurt \$32

Amlaw Family Farm's Roast Suckling Pig

Winter Squash, Yam and Potato Gratin, Grated Grana Padano Cheese,
with an Ancho, Guajillo and Nora Chili Purée and Sauce Pipían \$32

La Belle Farm's Moulard Duck "Cassoulet"

Grilled Duck Breast, Stewed Yoder Farm's Beans, House Duck Sausage, Confit Carrots and
Cippolini Onions, with Garlic Bread Crumbs and Orange Zest \$34

21-Day Dry Aged Woodbury Game Bird Pheasant

Cast Iron Pan of Dirty Rice, Sofrito
and Roasted Cauliflower with Wild Mushrooms \$44

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

We would like to give thanks to the dedicated farmers
and people who provide us with this
wholesome and delicious food.

It is because of them and their dedication to their craft
that we are able to realize our own dream
and bring this all to you.

Thank you to...

Amlaw Family Farm

Anna's Blooms

Backacre Beermakers

Big Picture Farm

Bobo's Mountain Sugar

Bread From the Earth

Bromley Farm

Clear Brook Farm

Earth Sky Time Community Farm

Firebelly Farm

Heleba Potato Farm

Ingrid Bengis Seafood

Kinderhook Farm

King Arthur Flour Bakery

La Belle Farm

Middletown Farm

Mighty Food Farm

Old Athens Farm

Red Hen Baking Company

Scott Farm

Someday Farm

Sugar Bob's Finest Kind

Twitchell Family Homestead

Twig Farm

Ungrounded Coffee Roasters

Vermont Shephard Farm

Wannabea Farm Rabbitry

Woodcock Farm

Yoder Farm

** We use many small and local family run farms. Some of
their facilities depending on how much they produce, may
not be inspected by the USDA*