



SoLo
.....
farm & table

APPETIZERS

Daily Selection of Oysters on the Half Shell

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

Tête de Cochon Croquettes

Green Onion Aioli with Garden Radishes \$8

This Morning's Soft Scrambled Hen Eggs

Shaved Burgundy Fall Truffles with a Crispy Potato Tater Tot \$18

Salad of Beets and Watercress

Belgian Endive, Marinated and Roasted Beets, Sorghum "Popcorn" and House Ricotta Cheese with a Roasted Shallot Vinaigrette \$15

Country Style Rabbit and Pork Terrine

Applewood Smoked Bacon, Prunes, Whole Grain Mustard, Cornichons, and Red Onion Marmalade with Sourdough Toast Crisps \$14

Garden Radish Tartine

Bonito Butter, Sliced Radish and Fresh Oyster Vinaigrette with Grated Cured Egg Yolk on Bread From the Earth Bakery's Grilled Whole Wheat Sourdough \$15

Rotating Selection of Three Vermont Cheeses

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

HOUSEMADE FRESH PASTA

Wild Mushroom and House Ricotta Ravioli

Sautéed Beet Tops, Locally Foraged Mushrooms, Garlic, and Preserved Lemon with Grated Parmesan Cheese \$26

Lamb Bolognese

Hand Cut Tagliatelle, Spiced Crumbled Lamb Sausage, Our Tomato Sauce, and Sautéed Summer Squash with Grated Parmesan Cheese \$23

Spaghetti Nero

Black Squid Ink Spaghetti, Sautéed Squid, Saffron, Suquet Sauce, with Fresh Garlic, Tomatoes, Chili Flake and Parsley \$26

Dill & Rye Seed Pappardelle

Rabbit and Pork Sausage, Rosemary, Sage, Manzanilla Olives, Garlic Bread Crumbs and Fermented Ramp Tops with a Shaved Parmesan Cheese \$24

ENTRÉES

Gently Grilled Atlantic Halibut

Sautéed Sweet Corn, Green Beans and Lemongrass
with a Curried Autumn Vegetable Purée \$30

Wannabea Farm Rabbit Prepared Two Ways

Autumn Vegetable Tumbet
Roasted Squash, Turnips, Bok Choy, Carrots, Applewood Smoked Bacon with House Ricotta Cheese and Garlic Breadcrumbs in a Fresh Tomato Sauce \$32

Pork Ramen

Amlaw Family Farm Suckling Pig, House Ramen Noodles, Slow Poached Hen Egg, Grilled Bok Choy, Matsutake Mushrooms, Sliced Scallions, Daikon Radish and Togarashi in a Savory Pork Broth \$25

La Belle Farm's Moulard Duck "Cassoulet"

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

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

Clear Brook Farm

Earth Sky Time Community Farm

Ephraim Mountain 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*