



SoLo
.....
farm & table

APPETIZERS

Daily Selection of Oysters on the Half Shell

\$3.5 per piece / \$18 half dozen / \$30 dozen

Rotating Selection of Three Vermont Cheeses

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

Salad of Watercress and Pea Shoots

Sugar Snap Peas, Sliced Radish, Scarlett Frills, and Pickled Red Onion,
with a Shaved Hard Goat Cheese \$14

Ephraim Mountain Farm Chicken "Pho"

Red Quinoa, Fiddlehead Ferns, Thai Basil, Cilantro and Sliced Chilies
with an Aromatic Chicken Broth \$15

Carpaccio of Albacore Tuna and Avocado

Nori Puffed Rice, Cilantro, Serrano Chili, Lime
and Soy Meringue with a Fermented Black Bean Crumble \$16

"This Morning's Egg"

Slowly Poached Hen Egg, Lightly Grilled Green Asparagus, House Cured Coppa,
and Parmesan Cheese Vinaigrette, with Garlic Breadcrumbs \$14

Braised Crispy Spanish Octopus

Smashed Crispy Potatoes, Ramp Aioli, Pickled Ramps and a
Parsley Garlic Lemon Vinaigrette with Fermented Fresno Chilies \$18

HOUSEMADE FRESH PASTA

Spaghetti Carbonara

House Made Spaghetti, Our Pancetta, English Peas, Egg Yolk,
and Cracked Black Pepper with Grated Parmesan Cheese \$22

Lamb Bolognese

Hand Cut Tagliatelle, Our Tomato Sauce, Locally Foraged Fiddlehead Ferns
and Crumbled Lamb Sausage with Grated Parmesan Cheese \$22

Morel Mushroom and House Ricotta Ravioli

Sautéed Ramp Tops, Fava Beans, Garlic, and
Preserved Lemon with Grated Parmesan Cheese \$26

ENTRÉES

Gently Grilled Atlantic Halibut

Ragoût of Coutneck Clams, English Peas, Fava Beans, Fiddlehead Ferns with a Leek Soubise,
Glazed in a Parsley Lemon and Garlic Salsa Verde \$30

Wannabea Farm Rabbit "Rumaki"

Applewood Smoked Bacon, Fresh Chickpea Purée, Whole Grain Mustard,
Marinated Yoder Farm Hutterite "Bean Salad" and Creamy Fried Grits,
with a Warm Rabbit Jus \$32

Amlaw Family Farm Suckling Pig Porchetta

Fermented Wheat Berries, Napa Cabbage Purée,
and Caramelized Cipollini Onions with a Pastrami Broth \$30

Wood Fired Vermont Raised Ribeye of Beef

Ramp Top and Spinach Purée and Sautéed Morel Mushrooms
with a Crispy Potato Hashbrown \$36

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

Anjali Farm

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

Middletown Farm

Mighty Food Farm

Old Athens Farm

Someday Farm

Sugar Bob's Finest Kind

Taylor Farm

Twitchell Family Homestead

Twig Farm

Ungrounded Coffee Roasters

Vermont Shephard Farm

Woodbury Game Birds *

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*