



**SoLo**  
.....  
farm & table

## APPETIZERS

### Daily Selection of Oysters on the Half Shell

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

### Tête de Cochon Croquettas

Spring Onion Aioli with Garden Radishes \$8

### Our Daily Salad

All Lettuces, Greens, Garnishes and Vegetables Harvested Each Morning  
From our Gardens Outside \$15

### Country Style Rabbit-Pork Paté

Red Onion Marmalade, Whole Grain Mustard, Cornichons  
and Smoked Bacon with Grilled Sourdough Toast \$16

### Carpaccio of Wild Atlantic Salmon and Avocado

Crème Fraiche, Garden Dill, with Scallions and "Everything" Crumble \$18

### Breakfast Tartine

Smoky Tomato Jam, Woodcock Farm's Summer Snow with a Ragoût of  
Porcini, Shitake and Morel Mushrooms with a Sunny-Side-Up Hen Egg on  
Bread From the Earth Bakery Grilled Sourdough \$15

### Rotating Selection of Three Vermont Cheeses

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

## 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  
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 Countneck Clams, English Peas, Fava Beans, with a Leek Soubise,  
Glazed in a Parsley Lemon and Garlic Salsa Verde \$30

### Wannabea Farm Rabbit Prepared Two Ways

Fresh Chickpea Hummus, Moroccan Spiced Carrots, Roasted Radishes  
with Applewood Smoked Bacon, Medjool Dates and Sumac  
with a Red Verjus Reduction \$32

### Amlaw Family Farm Roast Suckling Pig

Creamy Herbed Polenta, Coal Roasted Beets and Greek Yogurt  
with Nasturtium Pesto and Petals \$30

### Wood Fired Vermont Raised Ribeye of Beef

Smashed Crispy and Roasted Potatoes, Wild Spring Onion Purée, Pickled Ramps and a  
Parsley, Garlic, Lemon Vinaigrette with Fermented Fresno Chilies \$34

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

Red Hen Baking Company

Someday Farm

Sugar Bob's Finest Kind

Taylor Farm

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*