



SoLo
.....
farm & table

APPETIZERS

Daily Selection of Oysters on the Half Shell

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

Tête de Cochon Croquettas

Spring Onion Aioli with Garden Radishes \$8

This Morning's Soft Scrambled Hen Eggs

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

Our Daily Salad

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

Rabbit Liver Mousse

"Everything" Crumble, Spicy Whole Grain Mustard,
and Concord Grape with Sourdough Toast Crisps \$16

Breakfast Tartine

Tomato Jam, Woodcock Farm's Summer Snow with
Sliced Fresh Tomatoes from the Garden 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 Multigrain Bread \$15

HOUSEMADE FRESH PASTA

Wild Mushroom and House Ricotta Ravioli

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

Beef Bolognese

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

Spaghetti Nero

Black Squid Ink Spaghetti, Sautéed Squid, 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 Summer Vegetable Purée \$30

Wannabea Farm Rabbit Prepared Two Ways

Summer Vegetable Tumbet
Seared and Roasted Summer Squash, Applewood Smoked Bacon with House Ricotta
Cheese and Garlic Breadcrumbs in a Fresh Tomato Sauce \$32

Amlaw Family Farm Roast Suckling Pig

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

Seared La Belle Farm's Moulard Duck Breast

Damson Plum, Sautéed Hen of the Wood Mushrooms, Cauliflower,
Red Cipollini Onions with Duck Fat Fried Tater-Tots \$33

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*