

HOMESTYLE RESTAURANT

DINNER

PARKER HOUSE ROLLS 10

Local honey, orange, Gochujang butter [V]

ROASTED HONEYNUT SQUASH 19

Brown's Orchard squash, Bayley Hazen blue cheese, house-made maple-pepita granola [N/V/GF]

LITTLE LEAF GARDEN SALAD 15 Half / 20 Full

Roasted butternut squash, Granny Smith apple, red cabbage, lemon-sage vinaigrette,
roasted pepitas [V/GF]

PORK BELLY BAO BUNS 22

Braised pork belly, house-made buns, hoisin, radish, pickled fennel, cilantro [SE]

FRENCH ONION POTATO SMASHERS 24

Caramelized onions, smoked Swiss cheese, chili crisp, French onion spread, fresh herbs [V/GF]

STICKY RIBS 22

Korean BBQ glaze, toasted garlic, kimchi-cucumber slaw [GF]

PEI MUSSELS 28

White wine, fennel, cherry tomato, garlic, mustard, fresh oregano, toasted baguette [GF w/o baguette]

PAN-SEARED SWORDFISH 38

Wild-caught, crispy potato cake, parsnip purée, lemon-butter caper sauce [GF]

HAND-ROLLED RICOTTA CAVATELLI 37

Vermont Salumi Italian Sausage, grilled summer squash, zucchini, garden pesto

CHICKEN SCHNITZEL 40

Baby kale, parmesan, house caesar dressing, herbed-toasted bread crumbs, lemon gastrique

GRASS FED STEAK 59

Pan-seared, Atwood Farm mashed potatoes, rosemary red wine demi-glace [GF]

HOUSE-MADE FETTUCCINE 40

Slow-braised beef, peperoncini, kale, roasted delicata squash, creamy braising jus, Parmesan,
toasted breadcrumbs

- SIDES -

ROASTED BEETS 14

Za'atar spice, Maplebrook Farm whipped feta, toasted sesame seeds [V/GF/SE]

RAINBOW CARROTS 15

Maple-glazed, everything bagel seasoning, smoked goat cheese [V/GF/SE]

V = Vegetarian / GF = Gluten Free / N = Contains Nuts / SE = Sesame

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