# HOMESTYLE RESTAURANT

# DINNER

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**PARKER HOUSE ROLLS 10**

Lemon, rosemary, smoked sea salt butter [V]

**ROASTED HONEYNUT SQUASH 19**

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

**LITTLE LEAF HARVEST SALAD 15 Half / 20 Full**

Roasted celery root, parsnips, carrots, pickled red onion, house orange-ginger vinaigrette, roasted pepitas [V/GF]

**POTATO SMASHERS 24**

Cheddar curds, crispy chicken bites & red potatoes, yellow curry, crispy garlic, fresh herbs [GF]

**SPINACH ARTICHOKE DIP 20**

Served with toasted baguette slices [V]

**MAC AND CHEESE 22**

Plymouth cheddar béchamel, Singleton's bacon, pickled red onion

**PEI MUSSELS 28**

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

**PAN-SEARED TROUT 38**

Celery root purée, crispy potato cake, lemon-caper pan sauce [GF]

**RISOTTO 37**

Mixed mushrooms, poblano peppers, head-on shrimp, house salsa rosa [GF]

**CHICKEN SCHNITZEL 40**

Baby kale, parmesan, house Caesar dressing, herbed-toasted breadcrumbs, lemon gastrique

**GRASS-FED STEAK 59**

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

**HOUSE-MADE FETTUCCINE BOLOGNESE 40**

Local ground beef, VT Salumi pancetta, fresh ricotta, herb-roasted breadcrumbs

## - SIDES -

**CURRY-ROASTED CAULIFLOWER 15**

Yellow curry, golden raisins, capers, kale, local honey Greek yogurt [V/GF]

V = Vegetarian / GF = Gluten-Free / N = Contains Nuts

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