

LOMA FARM - red wapsie cornmeal,  
red & savoy cabbages

HARRAND HILL - cannellini, red onions,

OLDS BROTHERS - maple syrup

## OUR LOCAL FARMS

GOLDEN RULE - rainbow carrots, beets  
ANAVERY - whole Red Wattle hogs, whole lamb  
PRISTINE ACRES - eggs, whole chickens

SLEEPING BEAR - honey

ISLAND VIEW - Golden Delicious apples

WERP - arugula, herbs, greens, sunchokes

PROVIDENCE FARM - green daikon, black Spanish  
radish

## ANTIPASTI CALDI

### BRUSCHETTA, 14

toasted crostini, house stracchino, butternut squash purée,  
maple glazed parsnip, toasted seeds

### MPANATIGGHI, 14

fried Sicilian empanadas, sweet potato & carrot filling,  
red pepper cream, basil oil

### PEMAQUID MUSSELS, 22

all'assassina, plum tomatoes, white wine, kalamata olives,  
garlic toasted ciabatta

### SPANISH OCTOPUS, 24

char-grilled, house Calabrese sausage, smoked shallots,  
rice beans, tomato

### ATLANTIC CALAMARI, 20

cornmeal flour-dusted & fried, roasted sweet peppers,  
lemon aioli, dill, black pepper

### VEAL BRAIN, 20

oven-baked "in cartoccio", marjoram butter, allspice,  
roasted garlic cloves, crostini & grissini

### WHITE PIZZA, 17

mozzarella & ricotta, roasted garlic cloves, Italian parsley

### RED PIZZA, 18

pepperoni, house Italian sausage, mozzarella & Parmesan,  
tomato sauce

### CHEF'S TASTE, MARKET

today's selection from Chef Myles' whole animal butchery

## ANTIPASTI FREDDI

### BURRATA, 25

house-made, shaved Toscano salami, charred tomato vinaigrette,  
crostini

### CHEESE BOARD, 22

three artisanal cheeses, served with a variety of accoutrements

### \*OYSTERS, 4 EACH

a rotating selection, served raw on the half shell with accoutrements

### CHARCUTERIE BOARD, 25

four house-made selections from Chef Myles' whole animal butchery  
program, served with accoutrements

### WAGYU BEEF CARPACCIO, 25

served raw, shaved Parmigiano-Reggiano, red onions,  
shaved black Spanish radish, coccoli, cracked black pepper,  
extra virgin olive oil, sea salt

## ZUPPE & VERDURE

### MINISTRONE, 12

### BEETS, 15

oven-roasted & chilled, whipped goat cheese,  
candied hazelnuts & pecans, arugula, strawberry & limoncello  
vinaigrettes

### SHAVED SALAD, 13

fennel, green daikon, Honeycrisp apple, orange segments, golden  
raisins, toasted pistachio, mint, orange vinaigrette

### GREENS SALAD, 13

cucumber, shaved celery, grape tomatoes, house peperoncini,  
gorgonzola, herb vinaigrette

## LE PASTE

### FETTUCCINE, 30

alla Norma, roasted eggplant, grape & cherry tomatoes,  
whipped ricotta, crisp shiitake mushrooms,  
simple tomato sauce, pangrattato

### FREGOLA SARDA, 37

shellfish & saffron cream, rock shrimp, roasted cauliflower,  
sweet potatoes, garlic butter, basil

### RAVIOLI, 32

house-made, ricotta & mint filling, house lamb pancetta,  
sweet peas, sage butter, pea shoots & mint

### MALTAGLIATI, 34

house-made egg & spinach dough, citrus-braised & glazed  
pork belly, stinging nettle pesto, walnuts, broccoli florets,  
soft golden potatoes, Parmigiano-Reggiano

## LE PIETANZE

### BAY OF FUNDY SALMON, 48

pan-seared, toasted almond & tomato risotto, shaved artichokes,  
roasted Roma tomatoes, mini sweet peppers,  
capers, fennel pollen, basil, lemon

### ATLANTIC SCALLOPS, 50

caramelized, buttered Brussels sprouts, shaved fennel,  
roasted, smashed & fried fingerling potatoes,  
peppered baby spinach, fried garlic, hot mustard cream

### CHICKEN SALTIMBOCCA, 43

pan-seared breast, shaved crispy Prosciutto di Parma,  
Fontina Fontal, gnocchetti, mushroom ragù, roasted red onions,  
sage, red cabbage agrodolce, smoked tomato, Marsala

### ANGUS BEEF SHORT RIBS, 45

slow-cooked, black & long grain rice pilaf, sundried tomatoes,  
sautéed kale, beef brodo, ricotta salata, wild onions, basil

Please note that a twenty percent gratuity may be added automatically to parties greater than six guests.

\*Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

VILLAGE 2 VILLAGE  
SPRING BREAK  
STAYCATION POP UP

WITH  
ETHANOLOGY DISTILLATION

FEATURED ETHANOLOGY COCKTAILS

PERFECT POLLINATOR - 13

*Ethanolology Bruma Gin - Ethanolology Amarum Pirum® - honey syrup  
lemon juice - lemon peel*

ISLAND TIME - 15

*Ethanolology Frumentum® Blue Corn Whiskey - Ethanolology Amarum Pirum Liqueur  
lavender simple syrup lime juice - salt rim - lime twist*

ETHANOLOGY SPIRITS

*Bruma Gin - 8 / 1.25 oz, 13 / 2 oz*

*Barrel Aged Bruma Gin - 11 / 1.25 oz, 17 / 2 oz*

*Ethanolology Amarum Pirum® - 15 / 2oz*

*Ethanolology Frumentum® Blue Corn Whiskey - 11 / 2oz*

*Mel® MADE FROM LOCAL HONEY - 26 / 2 oz*

*Maneo 4-year Mel® MADE FROM LOCAL HONEY - 35 / 2 oz*

*Birobur Mel® MADE FROM LOCAL HONEY - 28 / 2 oz*

THE DEPUTIES' DINNER

TUESDAY, APRIL 7  
5PM COCKTAIL HOUR  
6PM DINNER

A COLLABORATIVE PAIRING DINNER

PRESENTED BY OUR

DEPUTY BEVERAGE DIRECTOR, KRISTEN WARBA  
&  
DEPUTY EXECUTIVE CHEF, AUSTIN LOWE

LEARN MORE & RESERVE  
YOUR SPOT!

