

Snacks

- V Cheese Board / local artisan cheeses, seasonal conserve, candied walnuts, fresh berries 11
- V Spicy Tomato Bisque / smoked parmesan cheese 7
- V Tater Tots / Three Sisters Aged Gouda, three sauces: C.C sauce, horseradish aioli, house-made ketchup 8
- Mussels / shallot, white wine, tomatoes, cream 11
- V Pizza / pancetta, winter squash, arugula, parmesan, garlic 13

SNACKS

Seasonal Market Vegetables

- V Organic Green Salad / local vegetable garnish, house vinaigrette 7
- V Organic Radish Salad / brown butter-lemon dressing, bacon, kale, parmesan 7
- V Fennel Salad / gorgonzola, toasted walnuts, apples, red wine vinaigrette 7
- V Spinach / beets, goat cheese, pecans, orange 8
- V Crispy Brussels Sprouts / roasted garlic aioli, anchovies 7
- V Local Winter Squash Gratin / fresh cream, local cheese 8

FARM

Burgers

- Bigelow Grille Burger / slow roasted pork belly, lettuce, pickled charred onions, house made pickle, Mad Elf Tomme cheese 15
- V Veggie Burger / tofu bacon, caramelized onion, sprouts, Emerald Valley white cheddar 12
- Lamb Burger / tomato olive relish, roasted garlic-feta spread, spinach 11

RANCH



Sandwiches

- Smoked Chicken Breast / buttercup cheddar, Carolina BBQ onions 10
- Housemade Mortadella / pickled eggplant, hand pulled local mozzarella, heirloom tomato 11
- Pastrami / pumpnickel, hot pepper mustard, Three Sisters gouda 12

Pastas and Grains

- V Mac & Cheese / smoked chicken, local cheeses, breadcrumbs 11
- V Homemade Gnocchi / local winter squash, sage, bacon, cream, kale, ewe's dream Romano 18
- V Risotto / house cured pancetta, poached egg, Parmigiano Reggiano 16

HANDMADE

Large Plates

- Laurel Hill Rainbow Trout / fennel, chard leaves, baby leeks, fingerling potatoes 20
- Scallop / greens and beans, pancetta, polenta 20
- Roasted Organic Chicken Breast / Brussels sprouts, butternut squash, sage brown butter 19
- Local Pork Tenderloin / Brussels sprouts, sweet potatoes, maple demi 19
- Duck / farro, celeriac, chard, fondant potato, coco 21

FEAST

- Meatballs / local grass fed beef, foraged mushrooms, creamy parmesan polenta, tomato sauce 16
- Hanger Steak / roasted root vegetables, mushroom risotto, ver jus 20
- Butler County Beef Short Ribs / potato fondant, heirloom carrots, Swiss chard 20
- Local Beef Filet / organic broccoli rabe, roti potato, roasted onion demi 27

V = Vegetarian or can be made vegetarian

18% Gratuity will be added to parties of 6 or more people

Eating Raw Or Undercooked, Poultry, Pork Or Beef Could Increase The Risk Of Foodborne Illness