

# PLATE

## STARTERS

HEARTS OF PALM - VEGAN "CRAB CAKES" - OLD BAY AND LEMON CASHEW "AIOLI" - 11  
FRIED SOFT SHELL CRAB - DILL MOUSSALINE - MIZUNA - PICKLED RADISH - RED PEPPER - 16  
SPRING GREEN GARLIC SOUFFLE - SHIITAKE - RAMP CREAM - 14  
STEAMED MUSSELS - MISO DASHI - TOMATO - SCALLION - GRILLED BREAD - 14  
ROASTED BEETS - DILL - ORANGE SEGMENTS - FRISÉE - TOASTED PINE NUTS - 11  
CHINESE BARBECUE CHICKEN WINGS - 13  
HOUSE CURED DUCK PASTRAMI - MARBLED RYE TOAST - IPA MUSTARD - PICKLED VEGETABLES - 14  
STEAK TARTARE - RAMP AIOLI - PEA GREENS - GRILLED BREAD - QUAIL EGG - 15  
FRIED WEST COAST OYSTERS - CHIPOTLE CREME FRAICHE - 14

## SOUPS & SALADS

GREEN GARLIC AND POTATO SOUP - 10  
CHICKEN AND MUSHROOM CONSOMMÉ - 9  
SMOKED SALMON SALAD - BIBB LETTUCE - SUNFLOWER SEEDS - TOMATO - DILL DRESSING - 14  
FRISÉE AND RADICCHIO CAESAR - ROMAINE - GARLIC CROUTONS - PARMESAN REGGIANO - 10  
BABY SPINACH - GRAPEFRUIT SEGMENTS - AVOCADO - TOASTED GRANOLA - CITRUS VINAIGRETTE - 12  
BABY ARUGULA - ROASTED RADISH - FENNEL - CIDER SHALLOT VINAIGRETTE - TOASTED HEMP SEEDS - 12

## BURGERS & MAINS (PLEASE CHOOSE ONE SIDE FOR YOUR BURGER)

"THE PLATE" VEGGIE BURGER - AIOLI - MARMALADE ONIONS - 16  
WOOD SMOKED BURGER - CHEDDAR - SPECIAL SAUCE - 17  
SPAGHETTI SQUASH PAD THAI - VERMONT TOFU - RICE NODDLES - ROASTED BROCCOLI - PEANUTS - 26  
HAND MADE FETTUCCINE - SHRIMP - LEMON - CREME FRAICHE - PINE NUTS - BASIL - 29  
JAMAICAN JERK HALF CHICKEN - ROASTED PARSNIPS - HORSERADISH FIDDLEHEADS - 26  
PAN SEARED ATLANTIC HALIBUT - CELERY ROOT PUREE - FIDDLEHEADS - BEET EMULSION - PEA SHOOTS - 33  
BEER BRINED PORK CHOP - POTATO PANCAKE - GRILLED RED ONION - RAMP AND HERB BUTTER - 28

## SIDES - 7

PAN FRIED POTATOES - ROASTED PARSNIPS - HORSERADISH FIDDLEHEADS - HOUSE PICKLES

CHEF OWNED

EATING RAW OR UNDERCOOKED MEATS, EGGS, OR FISH CAN KILL YOU.  
SO CAN CROSSING THE ROAD

20% GRATUITY MAY BE ADDED TO PARTIES OF 6 OR MORE

SERVING BRUNCH SUNDAYS 10-2

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