



## Starters

French Baguette & Vermont Butter	6
Chicken & Farro Soup with Parsley & Parmesan	7
Farm Beet Soup, Horseradish & Fresh Dill	17
Mini Beef Meatballs with Marinara Sauce & Grilled Bread	18
Garden Greens, Apple, Fresh Herbs & Verjus Dressing	(small/large) 17/24
Garden Romaine Caesar, Olives & Croutons <i>with Grilled Chicken</i>	(small/large) 17/24 30
Selection of Artisanal Cheeses with Honeycomb & Grilled Bread	26

## Sandwiches

Ham & Provolone Cheese Panini with Sunchoke Soup	22
Turkey & Swiss Cheese Wheat Wrap, Mayo, Lettuce & Tomato	22
Maggie's Burger with Chef's Special Sauce & French Fries*	26

## Entrees

Garganelli Pasta, Ragù alla Bolognese & Parmesan	32
Hand Made Ricotta Ravioli with Brown Butter, Sage & Parmesan	32
Chicken Paillard with Early Spring Vegetable Bouquetière	36
Sea Trout with Early Spring Vegetable Bouquetière*	36

***Split Plate Fee is \$5***



Tavern Menu Available

Wednesday – Sunday 12noon-2:30pm

Wednesday, Thursday, Friday & Sunday (Excludes Saturdays) 6pm-8pm

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness, especially if you have certain medical conditions.*

**Gratuity of 20% will automatically be added on all checks**