

## small plates

### Mixed Green Salad 8

seasonal vegetables, whole grain mustard vinaigrette

### Beet and Quinoa Salad 13

roasted beets, toasted quinoa, elderberry compote, chèvre, grapefruit vinaigrette

### Maple Ginger Salad 13

watercress, roasted pumpkin and celery root, pepitas, maple ginger vinaigrette

### Poached Apple Salad 14

port wine sous-vide apple, endive, prosciutto, toasted pistachios

### Bar Bites 12

spiced marcona almonds, citrus rosemary olives, house made pickles

### Chef's Board 28

daily selection of local cheeses, charcuterie, house made pickles, mustard, crackers

### Truffled Root Vegetable and Leek Soup 10

celery root, parsnip, potato

### Sweet Potato Fries 11

bailey hazen blue cheese, red wine reduction, scallions

### Fried Brussels Sprouts 12

warm onion bacon glaze

### Seared Scallops 16

micro arugula, butternut squash purée, sage crème fraîche, ancho chili salt

### Crispy Pork Belly 14

spiced apple jam, parsnip puree, pickled fennel, fennel pollen

### Chicken Liver Mousse Toast 16

pickled mushrooms, cured egg yolk, candied bacon, rosemary mustard

## Winter



## big plates

### Edson Hill Burger 16

local grass fed beef, house made brioche bun, roasted tomato jam, bacon, grilled onion, cabot clothbound cheddar, side salad

### Chicken Bourguignon 32

charred onion, portobello, horseradish potato gratin

### Halibut 36

black forbidden rice, braised fennel, carrots, pomegranate beurre rouge

### Northeast Family Farms Ribeye 40

candied pearl onions, king oyster mushrooms, blue cheese whipped potato, black garlic butter

### Bone-In Pork Loin 32

crispy polenta, broccoli raab, pancetta, anjou pear glaze

### Seared Duck Breast 34

roasted kale, farro, corn purée, bourbon fig jus

### Olive Oil Poached Salmon 32

sunchoke puree, romanesco, curried creme fraiche, chili oil

### Purple Sweet Potato Gnocchi 28

butternut squash, spinach, toasted sunflower seed, sage brown butter



EDSON | HILL