

# OVER THE MOON®

FARMSTEAD



## FOR THE TABLE

**HICKORY SMOKED CHICKEN WINGS | 15 G**  
MAPLE-ROSEMARY GLAZE, 5 PEPPER HONEY, DILL PICKLE HOT, BUTTERMILK RANCH

**COUNTRY POUTINE | 12**  
MAINE POTATO, FRENCH ONION GRAVY, CHEDDAR CURDS (ADD PORK BELLY-\$5)

**BANG BANG CAULIFLOWER | 13**  
LOCALLY SOURCED CAULIFLOWER, FRISÉE, HOUSE-MADE BANG BANG SAUCE

**WHIPPED RICOTTA | 14**  
LOCAL HONEY, PISTACHIO, FRESH HERBS, EVOO, GRILLED BREAD

**WARM MARINATED OLIVES | 6**  
EVOO, ORANGE, ROSEMARY, GARLIC

**HOUSE ROASTED ALMONDS | 6**  
MAPLE CHILI OR HONEY GINGER & LEMON

## FROM THE GARDEN

**FARMHOUSE GREENS SALAD | 12 V, G**  
MIXED LOCAL GREENS, FRESH HERBS, EVOO, RED ONION, TOMATO, CUCUMBER, LEMON JUICE (ADD CHICKEN \$6)

**RUSTIC CAESAR | 14 G**  
ROMAINE HEARTS, HOUSE CROUTONS, PARMESAN CRISP, ANCHOVY (ADD CHICKEN \$6)

**AUTUMN HARVEST SALAD | 15 G**  
BABY SPINACH, ROASTED ACORN SQUASH, ROQUEFORT, DRIED CRANBERRIES, MAPLE CHILI ROASTED ALMONDS

**SEASONAL SOUP | 10**  
INQUIRE WITH YOUR SERVER ABOUT TODAY'S OFFERING.

## MAINS

**BEER-BRAISED N.E. WAGYU OSSO BUCCO | 33**  
NEW ENGLAND WAGYU BEEF SHANK, MASHED MAINE RED POTATO, HOT HONEY-GLAZED RAINBOW CARROT, PAN JUS

**\*STEAK FRITES | 40**  
12OZ PRIME FLANK STEAK, GRILLED ASPARAGUS, TRUFFLE PARM FRIES, CHIMMICHURRI

**\*SEARED DAY BOAT SCALLOP | 36 G**  
LOCAL NH SCALLOP, SWEET POTATO HASH, GRILLED ASPARAGUS

**HERITAGE PORK CHOP | 29**  
BONE IN HERITAGE PORK LOIN, APPLE & CHEDDAR GRITS, BOURBON APPLE GASTRIQUE, FRIED BRUSSELS SPROUTS

**CHICKEN & WAFFLES | 28**  
BUTTERMILK-BRINED BELL & EVAN'S DARK & WHITE MEAT, CORNBREAD WAFFLE, HOUSE-PICKLED DILLY BEANS, ROSEMARY MAPLE GLAZE

**BOLOGNESE | 29**  
N.E. WAGYU, HERITAGE PORK, SAN MARZANO TOMATOES, GRANA PADANO, TAGLIATELLE

**FORAGER'S PIE | 28 V**  
LOCALLY FORAGED WILD MUSHROOMS, FARRO, GRILLED ASPARAGUS, ROASTED GARLIC, CELERY ROOT PURÉE, TRUFFLE OIL

**FRESH CATCH OF THE DAY | MARKET PRICE**  
ASK YOUR SERVER ABOUT TODAY'S FEATURED SEAFOOD DISH.

**\*THE VAN DER BERGER | 25**  
8OZ NEW ENGLAND WAGYU PATTY, LETTUCE, TOMATO, HOUSE PICKLE, RED ONION, MOON SAUCE, CHOICE OF CHEDDAR, AMERICAN OR BLUE CHEESE SWEET POTATO FRY OR REGULAR FRY.

**+ADD PORK BELLY-\$5**

## SIDES

**TRUFFLE PARM FRIES | 10**  
**HOT HONEY GLAZED RAINBOW CARROTS | 9 V, G**

**SWEET POTATO HASH | 11**  
**MASHED RED BLISS POTATOES | 7 G**  
**GRILLED ASPARAGUS | 9 V, G**

## FARMHOUSE BOARD

CURATED SELECTION OF  
ARTISANAL MEATS & CHEESES WITH  
CHEF'S ASSORTMENT OF  
HOUSE-PICKLED VEGETABLES,  
FRESH JAMS,  
LOCAL HONEY &  
ASSORTED CRACKERS  
FEATURED LOCAL FARMS:  
SWALLOW RIDGE FARM  
JASPER HILL FARM  
NORTH COUNTRY SMOKEHOUSE  
SHORT CREEK FARM  
NEW ENGLAND CHARCUTERIE  
GRANA PADANO  
PROSCIUTTO DI PARMA  
DEL DUCA  
TWO MEATS, TWO CHEESES | 23  
THREE MEATS, THREE CHEESES | 35  
FOUR MEATS, FOUR CHEESES | 45

20% Gratuity Added to Parties of 6 or More.

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

Dishes marked with a G denote a Gluten Free Dish, Marked with a V denotes a Vegan Dish