



SNAX

ND Deviled Eggs

*egg white meringue, yolk mousse, pickled mustard seeds, dill **
12

Hand-Cut Shoestring Fries

*smoked sea salt, aioli, fresh thyme **
7 / 13

Marinated Castelvetrano Olives

*carrot top pesto, pickled red onion, orange, fennel pollen **
10

Chef's Selection of Artisan Cheeses

*local honeycomb, dried fruits, toasted almonds, rhubarb
mostarda*
28

FIRST

Brown Butter Brussels Sprouts

*cider-miso mustard, shaved apple, crispy shallots **
16

PEI Mussels

*dijon, sauvignon blanc, saffron, grilled sourdough **
18 / 32

Miso Smoked Chicken Wings

*espelette pepper, XO sauce, nori buttermilk, furikake crunch **
17

Crab Beignets

*black garlic aioli, chives, yuzu salt **
16

Ahi Tuna Tacos

*bosc pear, toasted pine nuts, pickled fresno pepper, avocado
mousse **
18

Spring Asparagus Veloute

*ramps, buttermilk snow, grains of paradise **
12

Live Greens Crunch Salad

*farm greens, snap peas, radish, haricots verts, kale chips,
crispy quinoa, toasted seeds, meyer lemon vinaigrette **
16

Kohlrabi CZR

*gem lettuces, pan grattato, boquerones, toasted brazil nuts,
grana padano*
17

Roasted Rainbow Beets

*burrata, kumquat confit, pickled grapes, pistachio granola **
17

MAIN

House Tagliatelle

*sunchoke, grilled radicchio, toasted hazelnuts,
brown butter*
22 / 32

"Ratatouille"

*seared zucchini steak, eggplant creme, sun-dried tomato
passata, squash crumble, tiny red mustard * ^*
20

Shrimp 'n Gritz

*tiger shrimp, anson mills grits, tasso ham, pimentón **
26 / 39

Next Door Burger

*VT cheddar, red onion marmalade, house bacon, secret sauce
hand-cut fries or simple farm greens
gluten-free bun available
26

Grilled Double-Cut Pork Chop

*morels, fingerling potatoes, creamed ramps, local cherries **
38

Fried Chicken

*crispy herbs, meyer lemon, wild greens, mac & chz,
buttermilk biscuit*
34

Faroe Island Salmon

*citrus, fava beans, puffed mustard seeds, miso, carrot
emulsion **
37

Espresso Rubbed Hanger Steak

*duck fat potato pavé, togarashi onions, arugula chimichurri,
ND steak sauce **
44

ADD PROTEINS:

Chicken Breast * 10 Shrimp * 15 Salmon * 18

SIDES:

Popovers 6

Salt + Pepper Marcona Almonds * 8

Anson Mills Gritz * 8

Simple Farm Greens * 7

Braised Mustard Greens * 9

Buttermilk Biscuit 5

Mac & Chz 8/14

pimentón cheese, chives

Sourced Locally From:

Kilcoyne Farms
Murray's Chicken
Thomas Poultry Farm
Earth and Sea

Featherbed Lane Farm
Foothills Farm
R & G Cheesemakers
Maplebrook Farm

Nettle Meadow Farm
Smith's Orchard Bake Shop
Battenkill Creamery
The Next Door Garden

*Gluten-Free ^ Vegan

Executive Chef Joshua Mason

Please inform your server of any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.