NEXT DOOR
Kitchen & Bar

SNAX

Marinated Mediterranean Olives
*lemon confit, fennel pollen, pickled red onion **
10

ND Deviled Eggs
*egg yolk mousse, crispy capers, pickled mustard seeds, meringue **
15

Smoked Chicken Wings
*chipotle maple, toasted sesame, pickled carrots, nori buttermilk **
18

Ricotta Meatballs
*grits, calabrian chili, garlic pomodoro, basil pesto **
20

Chef's Selection of Charcuterie & Cheese
cornichons, quince mustard, toasted nuts 3 / 28
local honeycomb, dried fruit, seasonal mostarda 5 / 44

FIRST

PEI Mussels
hard cider, ibérico chorizo, fresh herbs, toasted sourdough
18/32

Brussels Sprouts
*green apple, cider miso dressing, crispy shallots **
16

Marinated Ahi Tuna
*quinoa tabbouleh, bonito aioli, tamari shoyu vinaigrette, arugula, pumpkin seed crumble **
22

Short Rib Street Tacos
*salsa roja, avocado mousse, pickled jalapeño, mole poblano, cotija, cilantro **
21

Black Garlic Shrimp Skewers
*fingerling potato salad, dijon vinaigrette, cocktail sauce, horseradish, charred lemon **
22

Butternut Squash Steak
*brown butter, fresh thyme, wild mushrooms, sunflower seed crunch, salsa verde **
18

Cauliflower Bisque
brown butter golden raisins, sourdough croutons, chives
14

Roasted Beets
*whipped chèvre, poached d'anjou pear, pecan granola, pickled apple **
19

Living Greens Crunch Salad
*farm greens, snap peas, radish, haricots verts, kale chips, crispy quinoa, toasted seeds, lemon vinaigrette **
16

Caesar Salad
little gem lettuces, kale, squash croutons, toasted walnuts, grana padano *
17

MAIN

Pappardelle
tuscan bean puree, braised beef shank, lacinato kale, zinfandel reduction, pan grattato
22 / 34

Maitake Risotto
*mascarpone, mushroom conserva, pecorino, arugula **
24 / 36

Shrimp and Grits
*tiger shrimp, anson mills grits, pimentón broth **
26 / 39

Next Door Burger
VT cheddar, bacon jam, tomato, garlic aioli, hand-cut fries or simple salad
**gluten-free bun available*
26

Faroe Island Salmon
*preserved tomatoes, autumn squash, fingerling potatoes, sweet corn crema **
38

Apple Mustard Pork Chop
*celery root, braised red cabbage, green apple slaw, medjool date vinaigrette **
42

Stout Braised Short Ribs
soft polenta, broccoli rabe, smoked almonds, braising jus
48

The Best Fried Chicken
mac and cheese, bacon braised greens, buttermilk biscuit, apple butter
34

ADD PROTEINS:

Chicken Breast * 10 **Shrimp** * 15 **Salmon** * 18

SIDES:

Anson Mills Grits * 8
BÈÊÖÕ ! raised 6 ÐÓË Greens * 9
2×ÐÊÌË - ÜÛÚ* 9
Farm Greens * 7
Hand-Cut Fries * 7/13
sea salt, aioli
Mac and Cheese 8/14
pimentón cheese, chives
Buttermilk Biscuit 5
apple butter

Sourced Locally From:

Kilcoyne Farms
Murray's Chicken
Thomas Poultry Farm
Earth and Sea
Featherbed Lane Farm
Purple Sun Farm
Paper Dragon Farm
Maplebrook Farm
Nettle Meadow Farm
Smith's Orchard Bake Shop
Battenkill Creamery
The Next Door Garden

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.

***Gluten-Free**

Executive Chef Joshua Mason