

BREADS

Cabot Cheddar Rarebit ~ 6

Beer Bread, Apple Salad

Housemade Parker House Loaf ~ 5

Local Red Wheat, Butter, Anchoiade

Pumpkin & Pistachio Caponata ~ 7

Raclette Cheese, Grilled Bread

HANDS

Flash Fried Rock Shrimp ~ 9

Grilled Baguette, Remoulade, Radish & Frissee

Green Chili Pork Face Nuggets ~ 4

Pickled Red Onion, Cilantro Crema

Slow Smoked BBQ Ribs ~ 10

East Carolina BBQ Sauce

Pulled Pork Sammy ~ 12

*Housemade BBQ Sauce,
Bread & Butter Pickled Vegetable*

Grass Fed Burger ~ 12

*Spicy House Made Ketchup & Pickle,
Orwashers Potato Roll
—Heritage Bacon, Cabot Cheddar,
or Rosemary Fries \$2 each*

Acorn Squash Tempura ~ 5

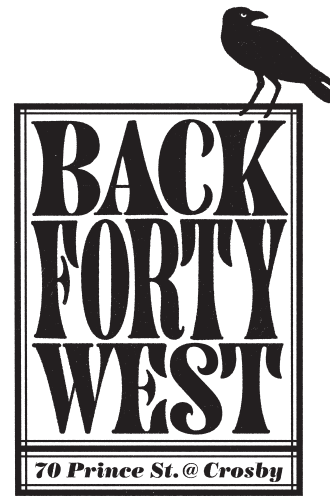
Aleppo-Maple Crème Fraiche

Chicken Liver Mousse ~ 6

Chicken Cracklins, Grilled Bread

Basket of Fries ~ 6

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SPOON & LADLE

Green Curry Fish Stew ~ 15

Yuca, Cilantro, Coconut Milk

Creamy Chicken & Sunchoke Soup ~ 7

Sunchokes and Herbs

Hand Made Tagliatelle ~ 15

*Roasted Broccoli Florets, Smoked Apple & Sunchoke
Puree, Parmesan, Black Olive Gremolata*

FORK & KNIFE

Fried Chicken & Waffles ~ 15

Buttermilk Fried Chicken, New York Maple Syrup

Soft Poached Crispy Egg Sandwich ~ 10

*White Spanish Anchovies,
Pickled Red Onion, Herb Mayo*

Oyster Fest at Back Forty Ave B

*Muscadet, Draft Beer, Snacks and Loads of Shucking
Saturday March 10th 3:30 PM- 5:30 PM*

FORK

Smoked Amish Chicken Breast ~ 16

Fennel, Radishes and Winter Greens, Lemon Mustard Dressing, Spiced Pumpkin Seeds

**Shaved Celery Root &
Roasted Forest Mushroom Salad ~ 12**

*Mustard Greens, Buttermilk Dressing,
Puffed Black Rice*

Grilled Kale & Escarole Salad ~ 12

*Creamy Parmesan Dressing, White Anchovies,
Fried Capers, Crispy Chickpeas*

Bubble and Squeak ~ 5

Potato Cabbage Hash

Braised Daikon ~ 5

Cilantro Shallot Relish over Green Wheat

Roasted Apples & Rutabaga ~ 5

Cabot Clothbound Cheddar, Toasted Pistachio

Brussel Sprouts ~ 6

Smoked Shallots, Pecans and Apricots

SPOON

Blood Orange Upside Down Cake ~ 8

with Cardamom Whipped Cream

Devil's Food Cake ~ 8

with Seville Marmalade and Fudge Frosting

Eccles Cake ~ 8

with Stout Sauce