

bites



Ricotta & Honey ^V

Housemade Ricotta, Local Honey
Cracked Black Pepper, Microgreens
Butter Toasted Ciabatta
(gluten free option available upon request)
13

Bacon Wrapped Blue Cheese Dates ^{GF}

Apple Smoked Bacon
Great Hill Blue Cheese
Balsamic Reduction
15
Add an extra Date
5/each

Housemade Herb Focaccia ^V

Extra Virgin Olive Oil & Aged Balsamic Vinegar
(gluten free rolls available upon request)
8
with Great Hill Blue Cheese
11

Handcut French Fries ^{GF DF V}

Housemade Ketchup, Truffle Aioli
12
Add extra sauce
1.75/each

Roasted Olives ^{GF}

Chili, Lemon and Herbes de Provence
8

salads

Blue Heron Salad ^{GF}

Organic Mixed Greens, Roasted Red Peppers
Daikon Radish, Roasted Shallot Vinaigrette
12
with Great Hill Blue Cheese
15

Warm Mushroom Salad ^{GF}

Organic Mixed Greens
Olive Oil Roasted Select Mushrooms
Crispy Shoestring Potatoes
Sherry Mustard Vinaigrette
16

Pear & Beet Salad ^{GF V}

Organic Mixed Greens, Port Wine Poached Pear
Great Hill Blue Cheese
Red & Golden Beets
Pickled Red Onion, Shaved Fennel
White Balsamic Vinaigrette
17

Add Salmon 15, Add Scallops 20, Add Shrimp 15
Add Filet Mignon 27, Add Chicken 15



small plates

Pumpkin Burrata ^{GF V}

Roasted Pumpkin
Spiced Marcona Almonds
Fried Sage
Apple Cider Vinaigrette
contains nuts
18

Fried Oysters

Champagne Butter Sauce,
Cabbage & Caraway Compote
18

Pan Seared Crab Cakes

Pickled Apple Fennel Slaw
Spicy Remoulade
22

Pan Seared Shrimp

Honey, Garlic, Guilin Chili Sauce
Grilled Baguette
19



signature dish

^{GF} gluten free

^{DF} dairy free

^V vegetarian

^{GF} vegan

Jonathan Zuraw, Chef de Cuisine
Justin Mosher, Executive Chef & Owner
Nick Ruggiano, CEO & Owner

* Please note some menu items contain nuts

Old Friends Farm
Amherst, MA

Clarkdale Fruit Farm
Deerfield, MA

BerkShore
Northampton, MA

Esselon Coffee
Hadley, MA

Lakeside Organics
Hadley, MA

Mapleline Farms
Hadley, MA

Great Hill Dairy
Marion, MA

Red Fire Farms
Montague, MA

Seeds of Solidarity
Orange, MA

Atlas Farm
South Deerfield, MA

Warner Farms
Sunderland, MA

Diemand Farms
Wendell, MA

Nourse Farms
Whately, MA

Infinite Herbs
Everett, MA

2 Friends Farm
Attleboro, MA

Little Leaf Farms
Devens, MA

Maplebrook Farmstead
Sterling, MA

Sweet Lucy's Bakeshop
Bernardson, MA

Blythedale Farm
Corinth, VT

Gervais Family Farms
Enosburg Falls, VT

Grafton Village Cheese Co.
Grafton, VT

Jasper Hill Farm
Greensboro, VT

Maplebrook Farm
North Bennington, VT

Cobb Hill Cheese
Heartland, VT

Sunrise Orchards
Cornwall, VT

Blue Ledge Farm
Salisbury, VT

*Cabot Creamery
Cooperative*
Montpelier, VT

Misty Knoll Farm
New Haven, VT

Plymouth Artisan Cheese
Plymouth, VT

Springbrook Farms
Reading, VT

Vermont Farmstead
South Woodstock, VT

Dwight Miller Orchards
Dummerston, VT

Vermont Creamery
Webster, VT

Georgia Mountain Maples
Milton, VT

North Country Smokehouse
Claremont, NH

Boggy Meadow Farm
Walpole, NH

Arethusa Farm
Litchfield, CT

Non-Local
Sustainably Raised Meats
Creekstone Farms
Arkansas City, KS

Joe Jurgielewicz & Son
Shartlesville, PA

seafood

Pan Roasted Faroe Islands Salmon ^{GF}
Beet Vinaigrette
Roasted Fingerling Potatoes
Evening Vegetable
40

 **Pan Seared Sea Scallops** ^{GF}
Lentils du Puy, Applewood Bacon
Apple Cider Reduction, Mascarpone Cream
42

Fish & Chips ^{GF DF}
Day Boat Cod, Chickpea & Rice Flour
Handcut Fries, Classic Coleslaw
Housemade Tartar Sauce
40

vegetables

Butternut Squash Terrine ^{GF V}
Layered Butternut Squash & Potato
Lemon Ricotta, Parmesan, Garlic Kale
Rosemary Béchamel
Fried Squash Ribbons
30

Pumpkin Curry ^{GF V}
Housemade Paneer, Chickpea, Roasted Cauliflower
Spinach, Coconut Milk, Basmati Rice
29

Vegetable Tian ^{GF 6+}
Spicy Pomodoro
Roasted Tomatoes, Garlic Spinach
Roasted Eggplant, Olive Oil Smashed Potatoes
Evening Vegetable
29

Add Salmon 15, Add Scallops 20, Add Shrimp 15
Add Filet Mignon 27, Add Chicken 15

sides

8
Classic Coleslaw ^{GF DF}
Classic Whipped Potatoes ^{GF V}
Roasted Fingerling Potatoes ^{GF 6+}
Evening Vegetable ^{GF V}
12
Taleggio Risotto ^{GF V}

meats and poultry

Pan Roasted Filet ^{GF}
8oz Filet Mignon
Red Wine Reduction, Mushroom & Herb Salad
Classic Whipped Potatoes
Evening Vegetable
45

Steak Frites ^{GF}
14oz. Grilled Ribeye
Port Wine Demi, Crispy Onion Straws
Great Hill Blue Cheese Crumble
Handcut Fries, Evening Vegetable
52

Root Beer Braised Beef Short Rib ^{GF}
Braising Jus, Crispy Leeks
Celery Root Purée, Roasted Petite Carrots
42

 **Pork Chop** ^{GF}
Smoked Bone-In Pork Chop
Apple Bacon Jam
Apple Cider Demi Glace
Taleggio Risotto, Evening Vegetable
45

Duck Two Ways ^{GF}
Crispy Skin Duck Breast & Confit Leg
Root Vegetable Polenta Cake
Braised Kale
Roasted Red Grape & Fennel Demi
42

Pan Roasted Statler Chicken
Toasted Hazelnut Marsala Cream
Lemon Ricotta Gnocchi, Evening Vegetable
contains nuts
39

Braised Rabbit Pappardelle
Light Butter Sauce with Herbs
Carrots, Arugula, Scallions
Rendered Pancetta, Peas
40

for children

16
Pan Mac & Cheese ^V
Vermont Cheddar Cheese Sauce
Pasta & Butter ^V
Parmesan Cheese
Chicken Tenders
Handcut French Fries, Evening Vegetable
Pan Seared Salmon ^{GF}
Classic Whipped Potatoes, Evening Vegetable

Before placing your order, please inform your server if a person in your party has a food allergy.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
A gratuity of 20% may be added to all parties of 6 or more.