



## Appetizers

### House Cured Salami Board

*hot coppa, fennel salami, pepperoni, lonza, prosciutto, marinated olives, house pickles and local cheese* 19

### Nantucket Bay Scallops

*crab apple and Peruvian potato puree* 16

### Wanabea Farm Braised Rabbit Gnocchi

*slow roasted tomatoes, green olive, and preserved lemon* 14

### Pastrami Beef Tongue Bruschetta

*curly parsley salad, blackberry mustard* 11

### Maine Rock Shrimp Ceviche

*Sevilla orange, jalape o, and espellette wonton* 14

### Foie Gras

*onion jam, challah toast, orange gastrique* 17

### Red Curry Mussels

*roast tomato, torn basil, and fries* 13

### French Onion

*Grafton cheddar* 12

## Salad

### Watercress

*Northeast Family Farms beef carpaccio, Woodcock blue cheese, pickled onions* 14

### Greens

*Consider Bardwell goat cheese, candied pecans, roasted beets, cara cara oranges, and Ceva Vieja vinaigrette* 9



*Our Chefs at Verd  use only the freshest, finest ingredients, and are proud members of The Vermont Fresh Network. We utilize Vermont grown and raised product whenever possible.*

## Entrees

### Vadouvan Crusted Sablefish

*cauliflower, currants, and capers* 32

### Maine Lobster Linguini

*chanterelle mushrooms, and brussel sprout leaves* 36

### Colorado Rack of Lamb

*Grafton cheddar gratin, tomato jam, and demi glace* 45

### Berkshire Pork Country Ribs

*white beans, fennel, grilled radicchio, and house cured pancetta* 32

### Cavendish Farm Quail

*delicata squash, gala apple, sausage, and rabbit jus* 29

### Wild Striped Bass

*couscous, Maine rock shrimp, harissa beurre blanc* 34

### Arancini

*roast eggplant, house made ricotta, and pomodoro sauce* 28

### Braised Lamb Shank

*sautéed swiss chard, cheddar grits, and horseradish jus* 31

### Pan Roasted Chicken Breast

*red flannel "hash", green onion, and chicken jus* 29

### Northeast Family Farm Ribeye

*mustard greens, crispy potato, and torched marrow* 38

### Spagatini

*braised boar leg, spinach, and parmesan cream* 26

## Side Dishes

Grafton cheddar mac and cheese

brussel sprouts

fries with shallot dust

tempura green beans with ponzu

9

*Food allergies? Please notify your server.*

*A gratuity of 18% may be added to parties of 6 or more.*

*Consuming raw or undercooked meat, fish or shellfish may increase risk of food borne illness*

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