



the arts block

DINNER

Start

White Bean Rosemary	cup- 3.5 / bowl- 4.5
add apple wood smoked bacon	1
House Pickled Vegetables	4
Warm Beet- shaved fennel, hazelnut, cranberry thyme vinaigrette	7
add Great Hill blue cheese	1
Bread- herbed olive oil	3
House Marinated Olive- herbes de Provence, citrus	4
Arugula- balsamic vinaigrette, pickled red onion	4
add Marcona almond or VT Creamery chevre	1

Middle

Garlic Shrimp-	16
pasta, white wine, shallot, butter, chipotle flake	
Misty Knoll Chicken Breast-	18
winter vegetable hash, cider glazed brussels sprouts	
New England Family Farms Beef Stew-	20
Yukon gold potatoes, turnip, butternut squash	
French Lentil-	15
red pepper polenta, broccoli rabe, VT Creamery chevre	

End

Dark Chocolate Orange Truffles	1.75 ea / 3 for 4.5 / 5 for 8
Cornmeal pound Cake- vanilla infused citrus, whipped crème fraiche	7
Sour Cream Doughnuts- Clarkdale Farm cider caramel	7

7% meals tax

Please inform your server of any food allergies.

Consuming raw or undercooked food can increase your chances of acquiring a food borne illness.

413.774.0150

food.music.art