



Celebrating the New England sugaring season, we are paying tribute to the almighty maple syrup. Imbibe in a maple cocktail. Try a maple beer. Shoot some syrup straight up or just sit back and enjoy some maple inspired dishes from Chef Matt and Chef Derek...

1

SHRIMP CEVICHE

maple ice, fermented chilies, black rice

CHARRED LETTUCES

smoked pecorino, shaved maple, bresaola

2

CHICKEN CONFIT

sweet pea grits, barrel aged maple, cheddar, chicken skin

BONELESS ANGUS SHORTRIB

spring vegetable porridge, bottarga, shaved maple

3

MAPLE CURED DUCK LEG

parsnip foduta, rhubarb relish, maple jus

BLACK PEPPER TAGLIATELE

scallops, whipped maple ricotta, citrus confit

MAPLE BARBACOA TACOS

for the table smoked blue corn tortillas

4

MAPLE ICE CREAM SUNDAE

MAPLE GRANITA

BUCKWHEAT CREPES

maple caramel

MENU \$69

WINE PAIRING \$34

LIMITED PAPPY VAN WINKLE BOURBON TASTING \$25

Only 45 tastings available.

½ oz each of Pappy Van Winkle 12yr, 15yr

1 oz of Cask Force Silver Oak Cabernet Barrel Aged Bourbon

From The Bar

(4) KNOB CREEK MAPLE, BOURBON OR RYE COCKTAILS

TRILLIUM BREWERY “ 3 TAP TAKEOVER”