

epoch

STARTERS & SHARED PLATES

Falafel *v* 10
Herbed Labneh | Pickled Vegetables

Mussels *gf* 15
Yellow Coconut Curry | Lemongrass | Lime

Oyster Stew *gf* 12
Lardon | Spinach | Vermouth Cream

Epoch Flatbread *v* 14
Za'atar Grilled Flatbread | Broccoli Rabe
Roasted Tomatoes | Smoked Local Cheddar

Chicken Wings 12
Ras el Hanout Glaze

Fish Tacos *gf* 16
Haddock | Slaw | Remoulade | Fried Tortillas

Cheese Board *v, gf* 17
Trio of Local Artisanal Cheeses
House-made Sesame Crackers
Seasonal Preserve | Honey

SOUPS & SALADS

Colcannon Soup *v, gf* Cup 6 Bowl 10
Cabbage | Kale | Potato

Corn Chowder Cup 7 Bowl 11
Native Corn | Bacon
Smoked Cheddar Croutons

Green Salad *vg, gf* 9
Farm Greens | Micro Chervil | Basil
Shaved Fennel | Champagne Vinaigrette

Caesar Salad 9
Romaine | Focaccia Croutons
Pecorino Romano
House-made Caesar Dressing

Fattoush *gf, vg* 13
Pita | Squash
Pomegranate & Sumac Vinaigrette

Add to any salad:
Grilled Flat Iron Steak 9 | Grilled Chicken Thigh 5
Pan Roasted Salmon 10 | Sautéed Shrimp 10

SANDWICHES

Served with choice of house salad or herb salted fries

Epoch Burger 17
Grass Fed Beef | Vermont Cheddar
Applewood Smoked Bacon | Tomato
Roasted Garlic Aioli | Butter Lettuce
Brioche

Fried Chicken Sandwich 13
Cajun Dusted All-Natural Chicken Thigh
Vermont Cheddar | Butter Lettuce | Tomato
Pickled Red Onion | Buttermilk Dill Dressing
Ciabatta

Blackened Haddock Sandwich 14
Tartar | Bibb Lettuce | Tomato | Brioche

Gluten Free Bread/Bun Available

ENTREES

Braised Lamb Half 17 Full 25
Gnocchi | Raddichio
Charred Leeks | Pecorino

Mushroom Fettucine *v* Half 14 Full 19
Fettucine Pasta | Roasted Mushrooms
Soffritto | Ricotta

Fisherman's Stew *gf* Half 22 Full 29
Mussels | Local White Fish
Scallops | Lobster Tomato Broth

Ancho Grilled Chicken Half 19 Full 24
Vernon Family Farm Chicken Thighs
Sweet Potato Hash | Collard Greens
Pecans

Pan Seared Salmon 27
Aleppo Roasted Celery Root
Brussel Sprouts | Fennel Salad

Cornmeal Crusted Hake *gf* 28
Thyme Roasted Field Carrots
Parsnips | Creole Remoulade

Pan Roasted Pork Tenderloin 26
Fingerlings | Blistered Chard | Roasted Apples

Steak Frites *gf* 29
Grilled Prime Flat Iron
Herbed Horseradish Butter
House Cut Fries | Baby Kale Demi Salad

DINNER

Executive Chef ~ Tyler Brooks
Sous Chef ~ Megan McCartney

*V - Vegetarian VG - Vegan GF - Gluten Free
GFB - Gluten Free Bun Available*

*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 foodborne illness.*

A LA CARTE 6

Sweet Potato Hash *v*
Thyme Roasted Carrots & Parsnips *v*
Aleppo Celery Root *v*
Fingerling & Blistered Chard
Brussel Sprouts *v*
Herb Salted Fries *vg, gf*