



LUNCH

BHB Green Herb Popovers

The Salt Market Blueberry Miso Butter 9

Soups

Chicken Tortilla GF 14 bowl / 7 cup

Fennel and White Bean au Pistou, garlic crostini VG/GF 14 bowl / 7 cup

Quiche

Leeks, Smoky Bacon, Gruyere, Herb Salad 18

Salads

Salmon Niçoise, jammy egg, olives, radish, cannellini beans, caper vinaigrette GF 20

Spring Detox, pea greens, roasted mushrooms, local wheat berries, walnuts, pecorino, evergreen vinaigrette VG 18

Add crispy chicken, poached salmon, or Vermont tofu 6

Add sourdough 3

Sandwiches

Gluten-free bread available

Toasted Vermont Chèvre, Lion's Mane mushroom, honey Dijon, greens VG 20

Chicken Katsu Wrap, yuzu mayo, sesame carrot slaw 19

Dessert

Warm Honey Spiced Seasonal Tart with house-churned vanilla gelato 16

(Baked to order, please allow 20 minutes)