

fall



small plates and salads

achiote shrimp 2

asadero, toasted pepita, avocado

chinese bbq pork belly 2

yuzu mayonnaise, orange, shiso

bacon baked potato tots 3

scallion crema

gyros style pork sausage 2

pickled cucumber, roasted tomato tzatziki

mussels 10

chorizo, lobster broth, grilled bread

verde farms

organic greens salad 6

baked apples, pomegranate, sherry vinaigrette

pecan pie salad 8

arugula, praline pecans, great hill blue cheese, maple bourbon vinaigrette

mixed tomato salad 10

buffalo mozzarella, potato chips, charred tomato vinaigrette

appetizers

vesta roll 12

sesame seared tuna roll, served rare with wasabi cream sauce*

superior farms lamb ribs 10

pistachio-mint rub, rose blossom yogurt

golden ponzu shrimp 12

soy butter, jalapeno ponzu*, sambal***

samosas 8

roasted vegetable and potato samosas, red curry***, roasted corn

salsa sampler 7

corn tortilla chips served with five salsas: smoked habanero salsa***, spicy ancho*, mango poblano salsa, salsa verde**, salsa roja*

sauce sampler 7

pita with choice of five sauces

cashew tuna poké 12

sriracha mayonnaise, black sesame rice crackers

berkshire pork tacos 8

asadero, pineapple salsa, mole poblano

sides 5 each

pulled pork chilaquiles

manchego polenta

spicy udon noodles

fried rice

pan roasted vegetables

fingerling potatoes

duck egg potato salad

chef tasting menu 40 / person

available sunday-wednesday
full table participation required

cheese + cured meat

3/\$12, 5/\$16, mixed platter \$28

served with pickled vegetables, cherry mustard, and black pepper truffle honey

cheese gouda with nettles, fruition farms ricotta, gorgonzola dolce latte, vermont creamery coupole, crave brothers petite frere

cured meat pork shoulder prosciutto, red wine bresaola, spanish chorizo, venison-dried cherry terrine, green salt duck ham

entrees

ginger chili seared tuna 30

spicy yuzu udon noodles, chinese broccoli

SUGGESTED SAUCES: yuzu soy, wasabi cream sauce*, green papaya vinegar

madras grilled venison 36

pommes frites, ginger ale oyster mushrooms, dried cherry butter reduction

SUGGESTED SAUCES: red curry**, pineapple pedy marmalade, steuben's chimichurri

smoked and grilled maple leaf duck breast 24

duck egg potato salad, charred onion succotash

SUGGESTED SAUCES: ghost chili bbq**, pistachio mint, red pepper rica rouille

boneless berkshire pork chop 24

adobada, pulled pork chilaquiles, jalapeno cabbage slaw

SUGGESTED SAUCES: salsa verde**, mango poblano salsa, roasted corn

thai bbq grilled half chicken 18

papaya salad and coconut rice

SUGGESTED SAUCES: peanut sauce, red curry**, indonesian chili sauce***

three pepper grilled flat iron steak 30

manila clams, pommes frites, linguica sausage, chimichurri butter and charred tomatoes

SUGGESTED SAUCES: tamarind chipotle**, carolina bbq, smoked habanero salsa***

grilled beef tenderloin 7oz / 31, 10oz / 35

buttermilk chive mashed potatoes, roasted tomatoes, hazel dell mushroom ragout

SUGGESTED SAUCES: black pepper aioli, roasted corn, b2 steak sauce

jalapeno grilled tofu 17

sweet chili carrot puree, white soy kimchi

SUGGESTED SAUCES: korean garlic bbq, tamarind chipotle**, green chili gastrique*

garlic grilled scallops 28

fingerling potatoes, fennel-arugula salad, bacon aioli

SUGGESTED SAUCES: cilantro pesto, dried berry chutney, hudson barrel hot sauce****

sofrito braised short rib 26

manchego polenta, garlic rainbow chard, smoked paprika jus

SUGGESTED SAUCES: green chili gastrique*, bacon aioli, steuben's chimichurri

lemongrass udon noodle bowl 11

mushrooms, daikon, furikake, fried egg

add tofu 3

add pork 4

add shrimp 6

saucers

choose 3 dipping sauces or enjoy the ones that have been paired for each entree

sweet

thai mango sweet and sour

pineapple pedy marmalade

sweet chili ginger

pistachio mint

blake st. bbq

dried berry chutney

asian pear chutney*

rose blossom yogurt

b2 steak sauce

green papaya vinegar

savory

steuben's chimichurri

carolina bbq

cilantro pesto

bacon aioli

black pepper aioli

miso

roasted corn

yuzu soy

peanut sauce

red pepper rica rouille

korean garlic bbq

spicy

mango poblano salsa

mole poblano*

green chili gastrique*

jalapeno ponzu*

spicy ancho*

wasabi cream sauce*

ghost chili bbq**

salsa roja*

salsa verde**

tamarind chipotle**

spicy jerk**

red curry**

smoked habanero salsa***

sunset hot***

indonesian chili sauce***

hudson barrel hot sauce****

Vesta Cookbook,
Beyond The Sauce,
now available.

ask your server for details