SAMPLE MENU – VISIT WWW.RABBITHILLINN.COM FOR UPDATED SEASONAL MENU

RABBIT HILL INN

EARLY SPRING DINNER MENU

CHOPPED LITTLE GEM LETTUCE
radish / bleu cheese / pecan / buttermilk - 11

EAST COAST "WHITE CLAM PIE" FLATBREAD
leeks / onion / cream / chili / pecorino -14

WARM ASPARAGUS SALAD
64° egg / country ham / hazelnuts / hollandaise noisette -11

BOUDIN BLANC
fermented ramps / pickled carrots / caraway / dill / mustard cream -16

FLUKE CRUDO
citrus / spring onion / avocado / cucumber / sesame -14

CHEESE BOARD
four artisanal selections / seasonal garnish / house crackers -15

THIS EVENING'S SOUP
highlighting seasonal ingredients -8

PAN ROASTED STRIP STEAK
potato pave / mushrooms / bleu cheese / asparagus / red wine glaze -38

OLIVE OIL POACHED HALIBUT
oxtail / smoked potato / English pea & almond romesco/ olive / green garlic -36

MARGRET DUCK BREAST
Aleppo pepper / spring onion / turnip / honey / rhubarb -30

MOLASSES BRINED VERMONT PORK LOIN
crispy belly / 3 beans / kohlrabi / cherry / coriander -34

BRAISED RABBIT RAGOUT
house cavatelli / spring vegetables / parmesan / brodo -28

ENGLISH PEA PANISSE
chickpea / artichoke / peppadew / black garlic / haloumi -24

DESSERTS

MAPLE SEMI-FREDDO
maple cream / spiced apple / whiskey / rosemary -8

POSSET TRIO
rhubarb, lime, and pineapple "puddings" / ginger /pistachio / raspberry / coconut -8

CARROT MERGINGUE TART
carrot curd / meringue / chocolate creameaux / hazelnuts / raisins / mascarpone -9

MATCHA TEA MOUSSE CAKE
Japanses green tea / white chocolate / lemon / strawberry -7

ICE CREAM TRIO
choice of three house-made flavors -8

ARTISANAL CHEESE SAMPLER
four selections / seasonal accompaniments / house crackers -15