

JOY OF SPRING GRAND TASTING

A SEVEN COURSE MENU SHOWCASING THE SEASON FOR THE ENTIRE TABLE.
\$69 / \$95 WITH WINE PAIRINGS

MENU

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SHOOTER

local duxbury oyster with essence
of fennel

SHALLOT & CABBAGE

brown butter soup with fiddleheads
and crispy potato

SMOKED SOFTSHELL CRAB

celery root salad and mascarpone
vinaigrette

TERRINE DU CHEF

big ox farm pork, green peppercorn
and pistachio

VERMONT VEAL

thin "escalope" of veal, spring ramps,
sorrel and asparagus

CHEESE

mixed milk tomme, west cornwall, vt.
greta's fair haven goat, carlisle, ma.
bleu des basques, pyrénées, france

CHOCOLATE

baby éclair, cinnamon-chocolate mousse
and nutmeg ice cream

VEGETARIAN MENU

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SPRING SALAD

heirloom chickpeas, crème fraîche
and baby lettuces

SHALLOT & CABBAGE

brown butter soup with fiddleheads
and crispy potato

POACHED FARM EGG

ragoût of wild mushrooms and
saffron mousse

WILD RAMPS

baby quiche with loire valley goat's milk
cheese "bucheron"

ASPARAGUS TORTELLINI

spring rhubarb butter, heirloom
asparagus, fromage blanc and oregano

CHEESE

mixed milk tomme, west cornwall, vt.
greta's fair haven goat, carlisle, ma.
bleu des basques, pyrénées, france

CHOCOLATE

baby éclair, cinnamon-chocolate mousse
and nutmeg ice cream

At T.W.Food

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we seek out food that is raised in tune with the natural conditions of the earth. this means that our salt is hand harvested in maine, our sweetness comes from local honey or sugar maple trees, and our fish and shellfish are the ones found in season on the eastern seaboard. we always buy whole farm animals that lead healthy outdoor lives, free from mistreatment and synthetic diets. by doing so, we follow the european traditional and historical methods of food preparation which transfer the good energy of the animal to our dinner plate. we are very lucky to have local producers like peter at big ox farm in concord or tim at grateful farms in franklin raising meats and vegetables to our tastes, so that our plates can speak distinctively to you with color, emotion, time and place.

STARTERS

OYSTER SHOOTER	4
local duxbury oyster with essence of fennel	
SIX PACK OF OYSTER SHOOTERS	19
SPRING SALAD	11
heirloom chickpeas, pickled farm vegetables, lettuces and baby rutabaga	
SMOKED SOFT SHELL CRAB	14
celery root salad and mascarpone vinaigrette	
FARM EGG	13
creamy scrambled farm egg with wild ramp purée and sea urchin	

MAINS

LOBSTER AND RHUBARB	33
maine lobster and atlantic sea scallops, spring rhubarb “clafoutis”, asparagus and roasted lobster jus	
ARTICHOKE PYRAMIDS	29
in fresh pasta with gorgonzola piccante, spring ramps and candied walnuts	
100% GRASS-FED BEEF	31
big ox farm of concord, ma. - braised shank and rib “in cannelloni”, custard with parmigiano reggiano and sauté of wild fiddleheads	
VERMONT PHEASANT	32
roasted breast and braised leg, bacon wrapped spring leeks, potato-rutabaga galette and sauce “aux épices”	

TIM WIECHMANN CHEF / BRONWYN WIECHMANN DIRECTOR

tim and bronwyn would like to thank our customers, our artistic influences, and all of the people who have contributed to the work at t.w.food. thank you!

Some of our menu items may be served raw or undercooked. The Commonwealth of Massachusetts has determined that consuming raw or undercooked foods may increase the risk of food-borne illness.