



Salads

Caprese a bounty of Vermont's finest tomatoes, mozzarella, basil, baby greens, drizzled with balsamic and olive oil **12**

Roasted Beet red onions, candied almonds, Maplebrooke mozzarella, baby greens, tossed with a cider vinaigrette **13**

Caesar chopped romaine, house croutons, Parmigiana Reggiano Small **7** | Large **11** | Add Anchovies **3**

House mesclun greens, onions, tomatoes, carrots topped with toasted pepitas, maple Dijon vinaigrette **6**

**** Salad additions: Chicken + 8 | Salmon + 10 | Sliced Tenderloin + 12 ****

Small Plates

Lump Crab Cakes famous and sautéed, served with an orange pesto aioli and Mexican street corn **16**

Sous Vide Shrimp Cocktail slow cooked shrimp in herbed olive oil served with zesty cocktail sauce **15**

Mussels Classique prepared in the classic French tradition of white wine, garlic, shallots, lemon, and thyme **13**

Fried Calamari dusted with seven spice and rice flour, served with either a citrus soy dipping sauce or tossed with garlic butter and hot banana peppers **13**

Bacon Lollipops local smoked pork belly, then braised in red wine, served on a bed of melted onions **13**

Korean Fried Chicken crispy coated, buttermilk fried chicken, served with a spicy Korean inspired Gochujang sauce **13**

Main Plates

Canamak Farm Burger grass fed beef, lettuce, tomato, and onion on a house made challah roll served with fries **17**

**** Add any of the following: Bayley Hazen Blue +3 | Grafton cheddar +3 ****

Bolognese Pasta house made meat sauce (beef, lamb, pork), imported Italian pasta, Maplebrook ricotta, finished with Parmigiano Reggiano **22**

Sautéed Salmon crusted with a citrus and spice blend, served with a cherry gastrique, coconut black rice, haricot verts **25**

Roasted Cod herb roasted filet, placed atop a Summer blueberry and lemon Beurre Blanc, grilled polenta and roasted baby carrots **29**

Butter Poached Monkfish shingled on a corn milk and chorizo sauce, herbed chimichurri, coconut black rice, in-season Summer vegetable **36**

Filet of Beef dusted with fir salt, roast garlic, tomato, rosemary, Burgundy jus, Vermont butter mashed, roasted baby Carrots **38** Add Bayley Hazen blue cheese +4

NY Strip Steak-10oz grilled and basted with red wine Vermont bleu cheese butter, Vermont buttered mash, in-season Summer vegetable **37**

Pan Roasted Lamb Rack half a rack, mint pesto, Zante currant red wine jus, light mustard crust, salty roasted fingerlings, haricot verts **37**

Duck Breast sweet spice crusted, then pan seared medium rare with a plum sauce, Vermont butter mash, in-season Summer vegetable **30**

Roasted Pork Tenderloin blackberry red wine sauce, salty roasted fingerlings, haricot verts **25**

Roasted Chicken Breast naturally raised chicken, lightly smoked, Moroccan lemon tagine, served with a preserved lemon green olive tomato compote, grilled polenta, in-season Summer vegetable **27**

Apple Island Chicken Statler chicken breast, with a reduced apple cider, brandy, and ginger demi glacé sauce, Vermont buttered mash, haricot verts **25**

Gluten-Free, Vegetarian, and Vegan dishes available upon request and made to order

Please Note: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a foodborne illness