



Fall 2021

Salads

Couscous Cauliflower Raw "Couscous" cauliflower, kale, almonds, dried cherries, sumac, red wine vinaigrette **12**

Roasted Beet craisins, apples, red onion, Vermont blue cheese, orange vinaigrette **14**

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 (4 oz): Chicken +8 | Salmon +10 | Sliced Tenderloin +12 ****

Small Plates

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

Shrimp Cocktail four large Bayou boiled shrimp in old bay seasoning 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 a citrus soy dipping sauce **13**

Pork Soft Tacos two white corn tacos, bourbon braised pork, maple chipotle BBQ, Eric's pickled slaw **14**

VT Chevre Croquette breaded fresh cheese croquette nested on Spanish saffron onion compote, fig glaze drizzle **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 crusted wild cod persillade, lobster thyme Beurre Blanc, grilled polenta, Fall vegetable ragout **29**

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

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

Pan Roasted Lamb Rack half a rack, mint pesto, Zante currant red wine jus, light mustard crust, lime maple sweet potatoes pavé, haricot verts **37**

Duck Breast sweet spice crusted, then pan seared medium rare, rose hip raspberry sauce, Vermont butter mash, Fall vegetable ragout **30**

Roasted Pork Tenderloin blackberry red wine sauce, lime maple sweet potatoes pave, haricot verts **25**

Mayan Braised Chicken Breast toasted mix of seeds and spices, roasted tomatoes and tomatillos, grilled polenta, roasted Brussel sprouts **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