



STARTERS

IRISH NACHOS* \$11

House Made Potato Chips loaded with Cabot Sharp Cheddar Cheese, Corned Beef, Sour Cream and Scallions

POUTINE* \$12

French Fries smothered with Local Vermont Maplebrook Farm's Cheese Curds, Gravy and Bacon Lardon

SPINACH ARTICHOKE DIP \$14

Creamy Spinach, Artichoke, Roasted Red Peppers, Parmesan and Provolone dip served with Tortilla Chips & Crudit 

BLUE CHIPS* \$9

House Made Chips with Bailey Hazen Bleu crumbles, Bleu Cheese Dressing, and Scallion

BEEF ROSSINI EN CROUTE \$15

Puff Pastry stuffed with Beef Tenderloin, Goose Liver Pate, Black Truffle, and Hints of Madeira garnished with a light Truffle Oil Drizzle

WINGS \$11

Eight Wings cooked to Crispy Perfection served with choice of Buffalo, BBQ, or Jamaican Jerk Spiced Rub with a side of Bleu Cheese or Ranch Dressing & Vegetable Crudit 

BATTERED GREEN BEANS \$8

Breaded and Fried served with our House Chili Garlic Ranch

SOUPS & SALADS

HOUSE SALAD* \$10

Leaf Farm's Artisan Greens tossed with Carrots, Onion, Cucumber, Grape Tomato and Maple Balsamic Vinaigrette

TRADITIONAL CAESAR SALAD \$11

Chopped Romaine Lettuce tossed with House Made Caesar Dressing, Asiago Cheese, and House Made Croutons

HIPPIE BOWL \$15

Kale Greens tossed with Extra Virgin Olive Oil, topped with Pomegranate Seeds, Roasted Sweet Potato, Roasted Pepitas, Quinoa, and Tahini Dressing

SOUPS D' JOUR \$6

Rotating Soups of the day. Ask Your Server for Today's Options

ADD GRILLED CHICKEN \$5

ADD GRILLED JUMBO BLACK TIGER SHRIMP \$8

SANDWICHES

HOUSE BURGER* \$16

8oz Grilled Local Vermont Beef topped with Cabot Cheddar Cheese, Lettuce, Tomato, and Onion on a Brioche Bun with a side of French Fries and a Pickle
Add Bacon \$1.50

BLACK BEAN BURGER* \$12

House Made Black Bean Burger, Avocado Cream, Cabot Cheddar, Lettuce, Tomato, Onion on a Brioche Bun

CLASSIC REUBEN \$12

Corned Beef, Sauerkraut, 1000 Island Dressing on Toasted Rye Bread

CUBAN PANINI \$15

Roast Pork, Ham, Swiss, Pickles, and Mustard served on a Ciabatta Roll

CRISPY CHICKEN SANDWICH* \$13

Panko Crusted boneless Chicken Thigh, topped with Cabot Cheddar, Bacon, Chipotle Aioli, Lettuce, Tomato and Onion

ARTISAN GRILLED CHEESE \$15

Served on a Demi-French Baguette with Emmental Alpine Swiss Cheese, Prosciutto d' Parma, and a side of Fig Jam for dipping. Served with French Fries and a Pickle
Substitute cup of Soup in place of Fries \$3

STEAK AND CHEESE* \$14

Certified Angus Shaved Beef tossed with House Gravy on a Demi-Baguette with Horseradish Aioli, Provolone, Cabot Cheddar, Caramelized Onions and Peppers
Add Mushrooms \$1

MAINS (served after 4pm)

CHICKEN AND BISCUITS \$16

All White Meat Shredded Chicken, House Made Gravy, Mire Poix, Parsnips, and Buttermilk Biscuits

BRAISED SHORT RIB RAVIOLI* \$18

Joseph's Red Wine Braised Short Rib and Ricotta Cheese Ravioli, Wild Mushroom Ragu, Thyme, Rosemary and Parsley

FISH AND CHIPS \$16

Sierra Nevada's Hazy Little Thing IPA Battered Icelandic Haddock with French Fries, House made Tartar Sauce, Coleslaw, and Lemon

FLAT IRON STEAK \$26

8oz Grilled Certified Angus Beef topped with Rosemary Chimichurri, with seasonal veg and chef's choice of starch

*PREPARED WITH LOCALLY-SOURCED INGREDIENTS

**Parties of six or more are subject to a 20% automatic gratuity

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.