



Small Plates

Vermont Charcuterie Board

Venison Hot Italian Sausage from Holland, VT/ Black River's Sweet Sopressata made with Vermont Raised Pork/ Duck and Cognac Pate. Served with Shaved Radishes, Grain Mustard, Cornichons, Pickled Red Onions and Lavish made from the Mash at Long Trail Brewing Company.

\$18

Vermont Artisan Cheese Board

A Rotating Selection of Artisanal Cheese from Vermont's Best Cheese Makers.

\$16

Bacon Wrapped Scallops

Bacon Wrapped and Pan Seared U-10 Scallops Served Over an Apple Risotto with a Honey-Peppercorn Drizzle.

\$20

Foie Gras

Seared Foie Gras, Toasted Brioche, Fig Mostarda and Asian Pear Compote.

\$18

Saku Tuna

Tuna Tar Tar, Avocado, Cilantro-Mint Salad and Sesame Seed Crackers.

\$18

Soups & Salads

She Crab Soup

Cream Based Soup, Bell Pepper, Shallot, Sherry Wine and Back Fin Crab.

\$9

Soup Du Jour

Ask your Server About the Chef's Soup of the Day

\$6

Grilled Caesar Salad

Half a Romaine Heart Seasoned and Char Grilled. Topped with Our House Caesar, Anchovies and Parmesan Crostini.

\$9

Rustic Vermont Salad

Artisan Greens, Julienned Shallots, Dried Cranberries, Candied Walnuts and Crumbled Vermont Creamery Chevre with our Maple Balsamic Dressing.

\$11

Asian Pear Salad

Cabernet Poached Pear, Arugula, Toasted Almonds, Bayley Hazen Blue Cheese and a Lemon Vinaigrette.

\$11

Warning: Consuming Raw or Undercooked Meat, Poultry, Seafood, Shellfish and Eggs May Increase Your Risk of Food Borne Illness, Especially If You Have Certain Medical Conditions.



Entrees

Bacon Wrapped Filet

8 oz Bacon Wrapped Filet Mignon Topped with a Bayley Hazen Blue Cheese Compound Butter. Served with Herb Roasted Fingerling Potatoes and Grilled Asparagus.

\$38

Duck Breast

Pan Seared Duck Breast Cooked Medium-Rare with a Port Wine Pan Sauce. Served with Potato Puree and Broccolini.

\$28

Portobello Wellington

Portobello Mushroom Cap Filled with Wilted Spinach, Roasted Red Peppers, Caramelized Onions and Goat Cheese. Wrapped in a Puff Pastry and Served Over Artisan Greens with a Balsamic Glaze.

\$18

Cowboy Pork Chop

Local 10 oz Grilled Cowboy Cut Pork Chop topped with a Cider Jus. Served with a Root Vegetable Gratin and Honey Glazed Carrots.

\$32

Halibut

Butter Poached Halibut, Potato Crust, Citrus Butter, Roasted Red Pepper Cous Cous and Broccolini.

\$28

Misty Knoll Chicken

Cider Brined Statler Chicken Breast, Mushroom Black Eyed Pea Cassoulet, Grilled Asparagus and Chicken Veloute.

\$26

Sockeye Salmon

Seared Salmon, Tomato Quinoa, Swiss Chard and Lemon Beur Blanc.

\$28

Tofu

Marinated Tofu, Jasmine Rice, Swiss Chard, Lemon and Basil.

\$18

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