



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 Board Dedicated to Vermont's Best Cheese Makers. Willoughby from Jasper Hill Creamery, Von Trapp's Mad River Blue, Mt. Mansfield's Hay Ride Tomme and finally, Shelburne Farms Extra Sharp 2-year aged cheddar.

\$16

Bacon Wrapped Scallops

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

\$20

Foie Gras

A Pan Seared Foie Gras accompanied with Fig Mostarda and Fresh Pomegranate Seeds topped with Micro Greens.

\$18

Tuna Carpaccio

Yellow Fin Tuna Thinly Sliced and drizzled with our House Ponzu. Served with Wakame Seaweed Salad, Pickled Ginger and Wasabi.

\$18

Soups & Salads

She Crab Soup

A Cream Based Soup Comprised of Shallots, Bell Peppers and packed with Crab. Served with Westminster Oyster Crackers.

\$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 Truffle-Garlic Crostini.

\$9

Rustic Vermont Salad

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

\$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 Goat Cheese Mashed Potatoes and Butter Tossed 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 Pan Sauce. Served with a Root Vegetable Gratin and Baby Honey Glazed Carrots.

\$32

Halibut

Horseradish-Potato Encrusted Halibut Baked in a Citrus Butter and Topped with Gremolata. Served with Rice Pilaf and Butter Tossed Broccolini.

\$28

Statler Chicken Breast

Misty Knoll Cider Brined 8 oz Statler Chicken Breast with a Mushroom and Black-Eyed Pea Cassoulet with Grilled Asparagus.

\$26

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