

A Vermont Steakhouse

Starters

COLOSSAL CRAB CAKES 18

Colossal Crab, Truffle Old Bay Aioli, Roasted Poblano Corn Salsa

"GRAVLOX" 16

House Cured and Smoked Salmon, Pickled Shallots, Fried Capers, Cucumber Dill Crème Fraiche, Rye Cracker

CHARCUTERIE BOARD* 24

Rotating Selection of Vermont Cured Meats and Cheese, Served with Apple Chutney, Whole Grain Mustard, Pickled Shallots, Grilled Bread

BACON & BLEU STUFFED MUSHROOMS* 16

North Country Smoked Bacon, Bailey Hazen Blue, Cremini Mushroom

COLOSSAL SHRIMP COCKTAIL 15

Served with Cocktail Sauce and Shaved Horseradish

BAKED BLYTHEDALE BRIE* 18

Brie Baked in a Puff Pastry served with Stewed Cherries, Toasted Almonds and Crackers

Soups & Salads

KALE CAESAR 11

Roasted Garlic Croutons, Shaved Asiago, Anchovy, House Caesar Dressing

HOUSE SALAD 10

Artisanal Greens, Cucumber, Carrots, Red Onions, Grape Tomatoes, Maple Balsamic Vinaigrette

SPINACH SALAD* 12

Apple, Feta Cheese, Red Onion, Toasted Almonds, Raisins, Orange White Balsamic Vinaigrette, sprinkled with Bee Pollen

SOUP DU JOUR 6

*PREPARED WITH LOCALLY-SOURCED INGREDIENTS

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