

Sample Menu – Please Call for Current



Dinner

Cold Appetizers

Yellowtail Sashimi 16

grapefruit, jalapeno, lemon, coarse salt

Steak Tartar 15

avocado, yuzu, soy, scallion, toast

Selection of Artisanal Vermont Cheese 17

Mad River Bleu, Von Trapp Oma, Cabot Clothbound Cheddar, honey, pickle, cracker

Mixed Green Salad 11

radish, shaved Rupert, sourdough croutons, green goddess dressing

Hot Appetizers

Tomato Fennel Soup 10

Shelburne Farms cheddar, crouton, olive oil

Grilled Octopus 16

potato, escarole, gigante bean, caper aioli

Parmesan Tortellini in Broth 13

fortified chicken broth, mixed mushrooms, pecorino romano

Mains

Wagyu Hanger Steak 39

fingerling potatoes, spinach, thumbelina carrots, cilantro, chimichurri

Porcini Crusted Halibut 34

cauliflower, leek, red grape, lemon emulsion

Roast Chicken 28

polenta, roasted brussels sprouts, turnips, gravy

Marinated Beets 23

fennel, broccoli rabe, polenta, balsamic

Beef Bolognese 25

cresta di gallo, carrot, asiago, basil