

Dinner

Appetizers

Local Greens Salad 12

compressed white asparagus, orange, Bayley Hazen blue cheese, smoked almonds, citrus vinaigrette

French Onion Soup 12

Fontina and cheddar crouton

Vermont Artisan Cheese and Charcuterie Plate 17

house made crackers, jam, and pickles

Crisp Pork Bao Buns 13

smoked and braised pork jowl, gochujang mayo, Asian slaw

Buffalo Style Cauliflower 11

fried cauliflower, carrot and celery, blue cheese dressing, buffalo sauce

Mains

Local Chicken Roulade 36

stuffed with cranberry, almonds, and butternut squash, roasted fingerling potatoes, roasted shallot

Roasted Rack of Veal 40

creamed spinach puree, potato mille-feuille, baby carrots, red wine jus

Hand Made Pappardelle Pasta 28

celeriac cream, carrot puree, confit tomatoes, parmesan, roasted cauliflower

Seared Atlantic Snapper 32

ancient grains, mango coulis, avocado, heart of palm, asparagus tips

Steak Frites 27

marinated hanger steak, steak fries, maître d'hotel butter, peppercorn jus

