



Creamy Celeriac Soup with Ramp Pesto 10

Grilled Octopus with Red Rice, Shaved Fennel and Preserved Lemon Chimichurri 16

Parsnip-Pistachio Ravioli with English Peas, Butter Lettuce, Basil and Pecorino 14

Confit Duck Leg with a Warm Potato, Spinach and Oyster Mushroom Salad 14

Field Green Salad with Carrots, Celeriac, Pecans, Feta and Sherry Vinaigrette 10

Grilled Asparagus with Basil Cucumber Bread Salad and Crispy Prosciutto 14

Roasted Beets with Aleppo-Lemon Cream, Bacon, Frisée and Brioche Croutons 12

Grilled Northeast Family Farms Beef Tenderloin with Confit Garlic Crushed Potatoes
and Shaved Asparagus-Pickled Broccoli Salad 36

Potato Gnocchi with Asparagus, Oyster Mushrooms, Ramps and Parmesan Broth 26

Roast Duck Breast with Hazelnut Celeriac Remoulade, Gaufrettes and Apple Jus 28

Breaded Chicken Breast with Frisée, Crumbled Egg, Maytag Blue and Warm Bacon Vinaigrette 27

Grilled Northeast Family Farm Pork Porterhouse Chop with a Warm Fingerling Potato Salad,
Mustard Greens and Pancetta 30

Lane Snapper with Gingered Carrot Purée, Avocado and Roasted Beets 28

Sue Schickler Executive Chef



Josh Rollins Chef de Cuisine

Vermont Department of Health Notice: Consuming raw or undercooked meat, eggs, poultry, fish or shellfish
Increases the risk of food borne illness.