

Appetizers

Home Grown Butternut Squash Soup 14

ginger, apple, curry, toasted pumpkin seeds, herbs

Local Greens Salad 14

maple bacon vinaigrette, candied red onions, bacon lardons, crumbled blue cheese, garlic chips

Vermont Cheese and Charcuterie Plate 19

assorted cheeses, charcuterie, homemade crackers, pickles, and apple butter

Roasted Local Beets 15

local chevre, baby arugula, aged sherry and herb vinaigrette, toasted seeds

Seared Diver Scallops 18

ancient grains salad, mandarin orange supreme, cilantro citrus vinaigrette, fennel salad

Mains

Roasted Chicken Breast 37

root vegetable hash, spaghetti squash, herbed pan jus

Seared Wild-Caught King Salmon 38

poblano polenta, wilted kale, butternut squash, red onion gastrique, micro greens

Local Wild Mushroom Campanelle 34

crispy prosciutto, scallions, parmesan cream

Pan Seared Local Beef Ribeye 47

smashed potatoes, baby carrots, baby turnips, red wine and herb jus

Braised Local Beef Short Rib Risotto 36

red wine reduction, parmesan, tomato fondue, swiss chard

