

sample menu / subject to change

dinner menu

ENTRÉES

BRAISED SHORT RIB

eggplant caponata, herb salad, creamy polenta 28

SEARED FAROE ISLANDS SALMON

wilted greens, asparagus, butter roasted radish,
shallot and spring garlic agrodolce, asparagus emulsion 28

GARLIC AND HERB ROASTED RACK OF LAMB

local beans, fennel and tarragon slaw, roasted heirloom potatoes,
mint chimichurri 39

CRISP ROASTED DUCKLING

currant, almond and grilled red onion tabbouleh, spiced mango chutney 32

HORSERADISH CRUSTED COD

crispy leeks, herb mashed potatoes, balsamic shallot reduction 28

THAI GLAZED PORK TENDERLOIN

chilled rice noodle salad, toasted peanuts, lime vinaigrette 27

FRESH HERB TAGLIATELLE

sweet peas, watercress, cherry tomato, oyster mushroom,
red pepper and sunflower romesco, lemon ricotta 22

HERB SEARED HALIBUT

poblano and corn hash, fingerling potatoes, sweet corn puree 31

Vermont law requires us to let you know that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

** If you have any concerns regarding food allergies, please alert your server prior to ordering.*

wines

WHITES

sparkling

GLERA, BRUT PROSECCO, LE DOLCI COLLINE, DOC, ITALY
Glass 9 / Bottle 36

MACABEO, MARQUES DE CACERES, CAVA BRUT, NV, CATALONIA, SPAIN
Glass 11 / Bottle 44

CHARDONNAY, PINOT NOIR, CREMANT DE BOURGOGNE, ALBERT BICHOT, BEAUNE, FRANCE
Glass 16 / Bottle 64

dry, crisp whites

PICPOUL DE PINET, JADIX '18, LANGUEDOC-ROUSSILLON, FRANCE
Glass 10 / Bottle 40

RIESLING, PINOT BLANC, VIOGNIER, "BOTTOMS UP", '14, MAISON NOIR, OREGON
Glass 11 / Bottle 44

PINOT GRIGIO, CA DONINI '17 VENETO, ITALY
Glass 9 / Bottle 36

SAUVIGNON BLANC, WITHER HILLS '18, MARLBOROUGH, NEW ZEALAND
Glass 10 / Bottle 40

GRUNER VELTLINER, "RIED GMIRK" 17, ANTON BAUER, WAGRAM, AUSTRIA
Glass 12 / Bottle 48

chardonnay

"MIRTH" OWEN ROE "CORDIVAE" '17, COLUMBIA VALLEY, WASHINGTON
Glass 10 / Bottle 40

MAISON JOSEPH DROUHIN, '18, MACON-VILLAGES, FRANCE
Glass 12 / Bottle 48

SIMON PEARCE RESERVE '17, SONOMA COUNTY, CALIFORNIA
Glass 12 / Bottle 48

wines

ROSE'

PINOT NOIR, "MIDNIGHT SAIGNEE" ANNE AMIE '18, WILLAMETTE VALLEY, OREGON
Glass 11 / Bottle 44

TEMPRANILLO ROSADO, LATUE '18, LA MANCHA DO, SPAIN
Glass 11 / Bottle 44

SPARKLING ZWEIGELT, PINOT NOIR, CABERNET SAUVIGNON, "YOUNG" STEININGER,
KAMPTAL, AUSTRIA *Glass 13 / Bottle 52*

REDS

light to medium body reds

PINOT NOIR, "STRAIGHT SHOOTER" '17, MAISON L'ENVOYE, OREGON
Glass 12 / Bottle 48

PINOT NOIR, SIMON PEARCE RESERVE '16, SONOMA COUNTY, CALIFORNIA
Glass 15 / Bottle 60

full bodied reds

CABERNET SAUVIGNON, DOMAINE BOUSQUET '18, MENDOZA, ARGENTINA (O)
Glass 8 / Bottle 32

CABERNET SAUVIGNON, BAROSSA VALLEY ESTATE, '17, BAROSSA VALLEY, AUSTRALIA
Glass 10 / Bottle 40

CABERNET SAUVIGNON, SIMON PEARCE RESERVE '16, NORTH COAST, CALIFORNIA
Glass 12 / Bottle 48

SANGIOVESE, CAPARZO '16, ROSSO DI MONTALCINO, TUSCANY, ITALY
Glass 13 / Bottle 52

spicy, rustic reds

ZWEIGELT '15, ANTON BAUER, WAGRAM, AUSTRIA
Glass 11 / Bottle 44

SYRAH, CABERNET SAUVIGNON '17, VINEHUGGER RED, REYNEKE, WESTERN CAPE, SA (O,B) (B)
Glass 12 / Bottle 48

TEMPRANILLO, BODEGA ONTANON, DOMAINE DE LA ABADESA, '16 RIBERA DEL DUERO, SPAIN
Glass 12 / Bottle 48

(b) biodynamic, (o) organic, (ls) low sulfur, (s) sustainable

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SOUPS

VERMONT CHEDDAR 8

SOUP DU JOUR 8

APPETIZERS

HEIRLOOM CHICKPEAS AND LOCAL CHANTERELLES
pesto, local kale, pecorino romano,
cold-pressed extra virgin olive oil 12

SHRIMP A LA PLANCHA
sumac, coriander, walnut muhammara, cilantro oil 14

LOCAL TOMATO AND RICOTTA FLATBREAD
Maplebrook Farms ricotta, fresh basil,
oven-dried tomatoes 13

DUCK CONFIT TACOS
warm tortillas, kohlrabi slaw, pico de gallo 14

ANNATTO ROASTED CAULIFLOWER
tofu, dried cherry, tamarind spiced walnuts, basil 12

VERMONT CHEESE PLATE
Rory's scones, marcona almonds, honey,
quince paste, Castleton crackers
two cheeses 12 / four cheeses 16

SALADS

HEARTS OF GEM LETTUCE
challah croutons, roasted heirloom cherry
tomatoes, caramelized shallots, aged cheddar,
buttermilk ranch 10

BABY ARUGULA AND POACHED PEAR
pecans, green onion, Great Hill blue cheese,
Vermont honey and whole grain
mustard dressing 10

HOUSE GREENS
herb vinaigrette 7

*add warm Vermont Creamery goat cheese
or Great Hill blue cheese 2*

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**WE ARE PROUD TO SUPPORT OUR LOCAL FARMERS AND OUR COMMUNITY.
SOME OF OUR PARTNERS INCLUDE:**

Crossroad Farm - McNamara Dairy - Blue Moon Sorbet - VT Artisan Coffee and Tea
Vermont Creamery - Strafford Organic Creamery - Putney Mountain Winery
Cabot Creamery - Northeast Family Farms - Wood Mountain Fish