

## **lunch menu**

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### **ENTRÉES**

SOUP WITH HOUSE GREENS 14

QUICHE DU JOUR  
house green salad 15

BLACK QUINOA AND HERB STUFFED BELL PEPPER  
chipotle in adobo, wilted greens, Vermont Creamery chèvre,  
roasted red pepper marinara 16

CRISPY SESAME CHICKEN  
spicy apricot dipping sauce, pickled vegetables, ginger and noodle salad 15

STEAK FRITES  
sweet potato fries, spring onion jam, baby arugula, honey dijon dressing 21

GRILLED CHICKEN SANDWICH  
roasted red bell peppers, parmesan aioli, orzo salad 15

GREEN TEA AND CUCUMBER POACHED FAROE ISLANDS SALMON  
sweet peas, watercress, almond and potato salad, shaved cucumber, chimichurri 18

CRISP & SPICY POINT JUDITH CALAMARI SALAD  
tubes and tentacles, pickled peppers, grana padano, green onion remoulade 17

SMOKED BLUEFISH MELT  
herb and arugula salad, charred-tomato fondue, manchego,  
house-made English muffin 18

TAMARACK FARMS LAMB BURGER  
rosemary aioli, baby spinach, roasted red pepper, mint and feta salad,  
black olive vinaigrette 18

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***Executive Chef Jeremy Conaway and Team***

## wines

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### 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*

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#### *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*

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#### *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

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### **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*

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### **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*

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#### *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*

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#### *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

*sample menu / subject to change*

## **lunch menu**

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### **SOUPS**

VERMONT CHEDDAR 8

SOUP DU JOUR 8

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### **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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### **APPETIZERS**

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

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

SAN DANIELE PROSCIUTTO AND MELON  
grissini, citrus aioli, watercress 13

CARAMELIZED BROCCOLI  
shishito peppers, golden raisins, pepitas,  
vadouvan curry sauce 10

SHRIMP AND CORN FRITTERS  
Tabasco aioli, cole slaw 13

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*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.*

**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