

SIMON PEARCE

DINNER MENU

EXECUTIVE CHEF JEREMY CONAWAY + TEAM



SOUPS

VERMONT CHEDDAR 8

SOUP DU JOUR 8

SALADS

SPINACH + PEAR

black pepper roasted walnuts, manchego cheese, warm miso vinaigrette 10

BABY ARUGULA + SUGAR PUMPKIN

cinnamon toasted pepitas, Vermont chevre, lemon tahini dressing 10

HOUSE GREENS

herb vinaigrette 7

add warm vermont creamery goat cheese or great hill blue cheese for 2

ENTRÉES

HARVEST VEGETABLE CANNELLONI

garlicky greens, golden raisin + pistachio gremolata Vermont chevre pesto cream 23

CIDER BRINED PORK CHOP

local sweet corn, Yukon gold potato hash, house cured pork belly, cognac + sweet corn puree 29

HORSERADISH CRUSTED COD

herb mashed potatoes, crispy leeks, balsamic reduction 28

DESSERTS

CHOCOLATE MOUSSE 9

fresh berries, whipped cream, mint

MAPLE CREME BRÛLÉE 9

PAVLOVA 9

walnuts, balsamic marinated strawberries, chantilly cream

STRAFFORD ORGANIC CREAMERY ICE CREAM 7

add house-made sauce 8

BLUE MOON SORBET 8

APPETIZERS

CRISPY DUCK CONFIT

pickled mustard seeds, braised collard greens, Vermont chevre cream 15

VERMONT CHEESE PLATE

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

CHARRED BROCCOLI

Vadouvan curry aioli, golden raisin, cashews 9

RICOTTA GNOCCHI

roasted sugar pumpkin, arugula, sweet onions, pumpkin sage cream, pecorino, aged balsamic vinegar 14

SALMON + WHITEFISH RILLETES

caper + onion relish, cornichon, mustard, grilled Red Hen rye bread 11

BRAISED SHORT RIB OF BEEF

chive + cheddar gratin, broccoli rabe, peppercorn glaze, crispy shallots 29

PAN ROASTED RED SNAPPER ESCOVITCH

roasted fingerling potatoes, haricots verts, calabrian chilies, sweet onion, scotch bonnet + bell peppers, thyme beurre blanc 27

CRISPY HALF DUCK

kimchi fried farro with yellow + green squash, mango chutney 34



our story

Since the beginning, Simon's life has centered around functional, sophisticated design. Growing up in Ireland with a family of artisans, attention to detail and aesthetics were part of his everyday experience. Inspired by centuries-old Georgian glassmaking techniques and using the finest natural materials, Simon set out to create designs that bring pleasure and inspiration with every use, every day.

1760 QUECHEE MAIN STREET, QUECHEE, VT 05059 | 802.295.1470 | SIMONPEARCE.COM

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.

SIMON PEARCE

BEVERAGE MENU



SPARKLING

PROSECCO, MIONETTO BRUT PRESTIGE NV
Treviso DOC, Italy 187ml bottle 12 / 750ml bottle 48

MACABEO, MARQUES DE CACERES, CAVA BRUT, NV
Catalonia, Spain Glass 11 / Bottle 44

WHITES

PINOT GRIGIO, GRADIS'CUITTA, 17
Collio, Italy Glass 15 / Bottle 60

SAUVIGNON BLANC, WELSCHRIESLING BLEND
"SMALL HILL WHITE" HILLINGER '19, Austria Glass 11 / Bottle 44

GRUNER VELTLINER, "RIED GMIRK" 18, ANTON BAUER,
Wagram, Austria Glass 13 / Bottle 52

RIESLING, '18, FIRESTONE VINEYARDS,
Santa Barbara, California Glass 11 / Bottle 44

CHARDONNAY, "SHARECROPPER" BY OWEN ROE
Yakima Valley, Washington Glass 12 / Bottle 48

CHARDONNAY, SIMON PEARCE RESERVE '17
Sonoma County, California Glass 13 / Bottle 52

**for further selections, ask to see our award winning wine list*

ROSE'

ZWEIGELT, "ROSANNA" '18, NETZL,
Carnuntum, Austria Glass 11 / Bottle 44

SPARKLING ROSE PINOT NOIR, HILLINGER "SECCO"
Burgenland, Austria 187ml bottle 13 / 750ml bottle 56

REDS

PINOT NOIR, '17, MEINKLANG, NEUSIEDLERSEE, AUSTRIA (O,B)
Glass 13 / Bottle 52

PINOT NOIR, SIMON PEARCE RESERVE '18
Sonoma County, California Glass 15 / Bottle 60

TEMPRANILLO, ONTANON, DOMINIO DE LA ABADESA '18
Castilla y Leon, Spain Glass 12 / Bottle 48

GRENACHE, SYRAH, "LES CORNUDS", FAMILLE PERRIN,
Vinsobres AOC, Rhone Valley, France Glass 14 / Bottle 56

MALBEC, BODEGA AMALAYA '17
Salta, Argentina Glass 12 / Bottle 48

CABERNET SAUVIGNON BLEND, STARK-CONDE '16,
Stellenbosch, South Africa Glass 15 / Bottle 60

CABERNET SAUVIGNON, SIMON PEARCE RESERVE '16
North Coast, California Glass 13 / Bottle 52

DRAFT BEER

"UFO WHITE" WHEAT BEER, HARPOON BREWING
Windsor, VT 4.8% 12oz 6.5 / 18oz 8

"GREEN STATE LAGER" ZERO GRAVITY BREWING
Burlington, VT 4.9% 12 oz 6.5 / 18 oz 8

"FIDDLEHEAD" IPA, FIDDLEHEAD BREWING CO
Shelburne, VT 6.2% 12oz 7.5 / 18oz 9

OKTOBERFEST, VonTRAPP BREWING,
Stowe, VT 5.6% 12oz 7 / 18oz 8.5

"HAPPY HOUR" PILSNER, PEAK ORGANIC BREWING CO.,
Portland ME 4.7% 12oz 7 / 18oz 8.5

"MAC & MAPLE" CHAMPLAIN ORCHARDS
Shorham, VT 5.6% 12oz 7 / 18oz 8.5

BOTTLES + CANS

"BOHEMIAN" PILSNER, vonTRAPP BREWING,
Stowe, VT 12oz can 5

"HEADY TOPPER" DBL IPA 8%
"FOCAL BANGER" NE IPA 7%
The Alchemist, Stowe, VT 16 oz 8 **limited availability**

"SIP OF SUNSHINE" IPA, LAWSON'S FINEST LIQUIDS,
Warren, VT 8% 16oz can 8

"CHINOOKER'D" IPA, LAWSON'S FINEST LIQUIDS,
Warren, VT 6.9% 16oz can 8

LONG TRAIL ALE, Bridgewater, VT 12 oz bottle 6

SILO "SEMI-DRY" CIDER, Windsor, VT 6% 16oz can 8

COCKTAILS

BLUE MOON SPARKLER
Prosecco, blue moon sorbet
Hartland Flute 12

NEGRONI SBAGLIATO (spal-yacht-oh)
Campari, Cinzano Rosso, sparkling wine
Bristol Flute 14

HARVEST MOON
Sauza Conmemorativo, lime juice, spiced simple syrup,
Angostura bitters
Ascutney Whiskey Glass 14

VERMONT GINGER COSMO
Silo vodka, Putney Simply Ginger Liqueur, cranberry juice
Ascutney Martini Glass 14

AUTUMN ROSEMARY "MOJITO"
Cruzan Blackstrap rum, rosemary syrup, lime juice, soda water
Tall Norwich Beaker 14

LEAF PEEPER
VT Spirits No. 14 Maple Bourbon, pumpkin butter,
Maine Root ginger beer
Tall Norwich Beaker 14

REVOLVER
Mad River Bourbon, Saxton's Perc coffee liqueur, orange bitters
Ascutney Martini glass 15