

SIMON PEARCE DINNER TO GO

WINE

750ml bottle unless otherwise noted

**PROSECCO, MIONETTO PRESTIGE BRUT
TREVISO DOC, Italy 20**

**SPARKLING ROSE' ZWEIGELT, PINOT NOIR, CABERNET
SAUVIGNON, "YOUNG" Steininger, Kamptal, Austria 26**

**ROSE' OF PINOT NOIR, ERATH VINEYARDS,
Willamette Valley, Oregon 20**

**SAUVIGNON BLANC "LE GRAND CAILLOU",
PATIENT COTTAT, '18, LOIRE VALLEY, FRANCE 16**

**GRUNER VELTLINER, "RIED GMIRK", ANTON BAUER,
Wagram, Austria 25**

**CHARDONNAY, SIMON PEARCE RESERVE '17,
Sonoma County, California 25**

**MALBEC '18, LA MADRID,
Mendoza, Argentina 20**

**PINOT NOIR, SIMON PEARCE RESERVE '16
Sonoma County, California 30**

**CABERNET SAUVIGNON, SIMON PEARCE RESERVE '16,
North Coast, California 25**

COCKTAILS

16oz mason jar 25

SANGRIA ROSE'

rose, brandy, Metcalfe's raspberry liquor, fresh fruit

CUCUMBER MARGARITA

cucumber infused silver tequila, lime juice, simple syrup

Pick up available from 5:30 -8pm

Wednesday-Sunday

Place your order at simonpearce.com

SOUPS - QUART

VERMONT CHEDDAR 16

SOUP OF THE DAY 15

SALADS

HOUSE GREENS with VT Creamery goat cheese
herb vinaigrette 9

SPINACH + STRAWBERRY

toasted pecans, maple poppyseed vinaigrette,
Great Hill blue cheese 10

SPRING CAESAR SALAD

roasted garlic crouton, green garlic dressing 10

STARTERS

PORK BELLY + PEACHES 14

brown butter + thyme roasted peaches, peach butter, dukkah spice

VERMONT ARTISANAL CHEESE PLATE

seasonal accompaniments, Castleton crackers, baguette 16

CHARRED BROCCOLI

Vadouvan curry aioli, golden raisin, pepitas 9

MAPLEBROOK FARM BURRATA 14

farm tomatoes, honey whipped chevre, tarragon and basil
smoked salt, aged balsamic 13

FIVE SPICED CHICKEN WINGS

peanuts, serrano chili, cilantro lime sauce 16

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.

* Menu subject to change - 8/15/20

ENTRÉES

SUMMER VEGETABLE PAPPARDELLE

local squash + tomato, pesto cream, pine nuts, greens 22

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

GRILLED HANGER STEAK

parmesan + parsley fries, herb butter 26

PAN ROASTED RED SNAPPER ESCOVITCH

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

SOY AND SESAME SEARED DUCK BREAST

kimchi fried farro with summer vegetables, pickled cherries, spiced sesame and cherry gastrique 29

SP BURGER

roasted garlic aioli, house pickles, challah bun 18

SESAME SEARED CHICKEN

ginger noodle salad, pickled vegetables, apricot sauce 17

DESSERTS

CHOCOLATE MOUSSE 9

fresh berries, whipped cream, mint

MAPLE CREME BRÛLÉE 9

PAVLOVA 9

lemon curd, pine nuts, minted blueberries

STRAFFORD ORGANIC CREAMERY ICE CREAM

chocolate or vanilla pint 6.50

NON-ALCOHOLIC BEVERAGES

PUTNEY BUBBLY™ SPARKLING APPLE CIDER (O)

Putney, VT 750ml bottle 15

RUGGED MOUNTAIN ROOT BEER,

Poultney, VT 12 oz bottle 4

“TÖST” SPARKLING WHITE TEA, CRANBERRY + GINGER

Dorset, VT 12 oz bottle 6

SARATOGA SPARKLING WATER 750ML 5.5

SARATOGA STILL WATER 750ML 5.5

BEER + CIDER

“BOHEMIAN” PILSNER, vonTRAPP BREWING,

Stowe, VT 12oz can 4

“SIP OF SUNSHINE” IPA, LAWSON’S FINEST,

Warren, VT 8% 16oz can 6

“SUPER SESSION #6” LAWSON’S FINEST,

Warren, VT 4.8% 12 oz can 4

“CHINOOKER’D” IPA, LAWSON’S FINEST,

Warren, VT 6.9% 16oz can 6

“FOCAL BANGER” NE IPA 7%

The Alchemist, Stowe, VT 16 oz can 6

“HEADY TOPPER” NEW ENGLAND IPA 8%

The Alchemist, Stowe, VT 16 oz 6

SILO SEMI-DRY CIDER

Windsor, VT 16 oz can 5