

DINNER

STARTERS

- STEAMED MUSSELS – white wine, parsley, garlic, butter, grilled bread - 15
- JUMBO SHRIMP COCKTAIL- horseradish cocktail sauce, lemon - 14
- CRAB CAKE – pan fried, lettuces, seed mustard aioli – 14
- FRIED CALAMARI – cherry pepper hots, marinara - 14
- BURRATA MOZZARELLA & PROSCIUTTO HAM – tomato basil salad, grilled bread, kalamata olives –16
- CRISPY FRIED CHICKEN WINGS - maple chili, buffalo or Cajun dry rub. Celery sticks, ranch or blue cheese dressing- 14
- BUFFALO CAULIFLOWER - Celery sticks, ranch or blue cheese dressing- 12
- SMOKED TROUT- Mixed organic greens, red onion capers boiled egg, toasted house made rye – 14
- WEDGE SALAD – iceberg wedge, bacon, blue cheese, green onions, blue cheese dressing and tomato – 14
- KALE CAESAR – parmesan, croutons house made Caesar dressing- 9
- SALT ROASTED BEETS - apples, walnuts, lettuces, feta, maple citrus vinaigrette - 12
- NE CLAM CHOWDER bowl - 9
- FRENCH ONION SOUP -croutons, gruyere cheese – 9

MAINS

- GRILLED MAHI MAHI TACOS –three tacos, cilantro lime slaw, cheddar, pico, avocado, black beans & rice - 22
- FISH & CHIPS - beer battered fresh haddock, crispy French fries, house slaw, tartar sauce - 21
- PAN SEARED SCALLOPS –lemon thyme butter, choice of two sides – 27
- FAROE SALMON PICATTA – lemon caper parsley, butter, roasted red potatoes, -24
- SWEDISH VENISON MEATBALLS – mashed potatoes, green peas, venison cream sauce, lingonberry jam -24
- BRICK PRESSED GARLIC HERB HALF CHICKEN – chimichurri sauce, roasted red potatoes market vegetables– 22
- FORK TENDER PORK SHANK – served bone in with sauerkraut, mashed potatoes, root vegetables, juniper jus - 24
- GRILLED BEEF TENDERLOIN MEDALLIONS -three 3oz. red wine garlic mushrooms, choice of two sides - 32
- LOBSTER, BACON & ASPARAGUS TAGLIATELLE- house made pasta, light marinara, parmesan -28
- SEAFOOD LINGUINE– wild shrimp, scallops, mussels, tomato, garlic, lemon, parsley, white wine butter, olive oil parmesan –26
- ASPARAGUS & MUSHROOM RISOTTO – parmesan –21
- LOBSTER ROLL - Claw & knuckle tossed with either light celery mayo or warmed in butter in toasted brioche bun.
Served with cole slaw & French fries– 28
- VT BURGER- Vt. Farm beef, Cabot sharp cheddar, bacon, crispy onions, maple bourbon ketchup, house made brioche bun, French fries or slaw- 16
- SIDES - Market vegetables - 5, Mashed potatoes - 5, French fries -6, Sweet potato fries –7, Slaw- 4

Consuming raw or undercooked meats (such as rare/medium rare), poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. These items may contain raw or undercooked ingredients