

## STARTERS

**Baked Blythedale Farm Brie** - Toasted pecans, dried cranberries, rosemary honey, crostini -14

**Rock Crab Cake** – mixed greens lightly dressed with olive oil and lemon, lemon garlic aioli – 12

**Mussels** – steamed with white wine, shallots, garlic, herbs and butter. Served with crostini – 12

**Standish Shore Oysters** – half dozen served with lemon and cocktail sauce - 15

**Fried Chicken Wings**- Buffalo or maple BBQ with either Blue Cheese or Ranch and celery – 12

**Classic Shrimp Cocktail** – six jumbo shrimp, horseradish cocktail sauce, lemon -12

**Beer Batter Fried Cauliflower**- creamy harissa chili dipping sauce – 8

**Roasted Beet & Goat Cheese Salad**- apples, beets, greens, walnuts, citrus maple vinaigrette – 12

**Kale Caesar Salad** –kale, croutons, parmesan - 10

**Hearty Vegetable Soup.** Vegan. Bowl 5 Quart to go -10

**Baked French Onion Soup** – Gruyere cheese- 8

**New England Clam Chowder**- bowl -7 Quart to go - 14

## MAIN COURSES

**Pan Seared Scallops & Bacon** – leek & potato mash, roasted vegetables and lemon herb butter - 22

**Maple Dijon Glazed Salmon** – pan roasted vegetables and jasmine rice - 19

**Fish & Chips** – Fresh haddock in light beer batter, French fries and slaw -16

**Roasted Herb Chicken Breast & Mushroom Risotto**- market vegetables and chicken jus – 21

**Shrimp Scampi**- Garlic, white wine, parsley, olive oil, butter, chili, parmesan -18

**St. Louis Style BBQ Ribs** – served with choice of two sides, Full rack 29. Half rack- 17.

**Grilled Flat Iron Steak** – Chimichurri sauce and choice of two sides - 24

**Sweet Potato, Cauliflower, Coconut & Spinach Curry** – Vegan. Served with jasmine rice – 14

**Vermont Burger**- Boyden farms beef, Grafton smoked cheddar, bacon, crispy onions, maple bourbon ketchup, French fries or slaw- 14

**Portabella Mushroom Sandwich** – pesto, cheddar, lettuce tomato, onion, toasted brioche, French fries - 9

**SIDES** Market vegetables – 4, Mashed potatoes - 4 Roasted potato wedges – 4, Steamed jasmine rice – 3, Slaw - 3  
French Fries- 5, Sweet potato fries – 6. Substitution of Sweet potato fries to a sandwich, add \$1.

**HOMEMADE DESSERTS** - 6.50

**Belgian Chocolate Cream Puffs** – Vanilla custard filled pastry puffs topped with dark Belgian chocolate sauce

**Dark Chocolate Mousse**

**Apple Strudel with Vanilla sauce**

**Flourless Chocolate Cake with Tart Cherry Sauce**