

STARTERS

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

Kale Caesar Salad –kale, croutons, parmesan - 10

Bacon & Leek Flat Bread – sautéed leeks, bacon, sour cream, gruyere cheese – 10

Steamed PEI Mussels – white wine, garlic, shallots parley, butter, crostini -12

Rock Crab Cake – mixed greens lightly dressed with olive oil and lemon, mustard seed aioli - 12

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

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

Fried Chicken Wings- Buffalo or maple bbq with either blue cheese or Ranch and celery – 12

Butternut & Cider Bisque – (Vegan) Bowl 5, Quart to go -10

Goulash Soup – hearty beef and potato soup flavored with paprika and caraway. Bowl 8, Quart to go - `14

French Onion Soup – 8

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

MAIN COURSES

Pan Roasted Faroe Island Salmon – leek & potato mash, roasted Brussel sprouts, crispy bacon, lemon butter - 19

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

Pan Seared Scallops – lemon herb butter sauce, market vegetables and mashed potatoes 22

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

Grilled Minced Lamb Kebab – jasmine rice, grilled tomato, onion, mushroom and minted yogurt - 18

Grilled Flat Iron Steak – served with chimichurri sauce and choice of two sides – 24

Grilled New York Strip – garlic red wine mushrooms, mashed potatoes and market vegetables - 26

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

Pulled Pork Sandwich – toasted brioche bun, lettuce, tomato, onion, pickle, maple bbq sauce, French Fries or Slaw – 10

Roasted 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

Vanilla -Citrus Cheesecake – Berry compote

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

Dark Chocolate Mousse

House made Apple Strudel – Vanilla sauce