

STARTERS

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

Caesar Salad – romaine, croutons, parmesan - 10

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

Steamed PEI Mussels – white wine, garlic, shallots, parsley, butter - 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

Garden Vegetable Soup – bowl 5, (Vegan)

French Onion Soup - 8

New England Clam Chowder- bowl -7

MAIN COURSES

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

Sesame Teriyaki Salmon - (Faroe Islands) spinach, jasmine rice – 19

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

Lobster Roll – warmed in butter or mayo, toasted brioche bun, house slaw, French fries – 23

Pesto Chicken & Penne Pasta – mushrooms, kale, roasted red peppers, parmesan, pesto – 17

Pan Roasted Whiskey Glazed Duck Breast – sweet potato mash, apple rosemary jus, market vegetables - 26

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

Grilled Minced Lamb Kebab – warm roasted eggplant & tomato salad, jasmine rice, harissa – 20

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

Grilled New York Strip Steak – 12 oz , blue cheese walnut butter, choice of two sides - 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

Caramel Pecan Cheesecake

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

Dark Chocolate Mousse

House made Apple Strudel – vanilla sauce