

STARTERS

Local Tomato & Burrata Mozzarella Salad – basil vinaigrette -12

Caesar Salad – romaine, croutons, parmesan, white anchovy - 10

Roasted Beet & Goat Cheese Salad- VT creamery goat cheese, greens, apple, walnuts, citrus maple vinaigrette – 12

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

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

Chilled Gazpacho Soup – bowl 5, Quart to go -10

New England Clam Chowder- bowl -7

MAIN COURSES

Swordfish Piccata- linguine, garden tomatoes, zucchini ribbons, white, wine, parsley, lemon, olive oil, butter - 22

Sesame Teriyaki Salmon - (Faroe Islands) spinach, jasmine rice – 18

Seared Scallop & Sweetcorn Risotto -22

Beer Battered Fried Shrimp – jumbos in light batter, house fries and slaw - 16

Fish & Chips – fresh haddock in light beer batter with house slaw and French fries. -16

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

Grilled Chicken Kebab- tomato cucumber salad, jasmine rice, minted yogurt -16

Grilled Lamb Meatballs – jasmine rice, tomato cucumber salad, minted yogurt - 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

Summer Vegetable Risotto – (V) parmesan - 16

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
Sweet potato fries – 6. Substitution of Sweet potato fries to a sandwich, add \$1.

HOMEMADE DESSERTS - – 6.50

Cherry Cheesecake

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

Dark Chocolate Mousse