

STARTERS

Steamed Mussels – white wine garlic, shallot, parsley, butter.
Served with toast -14

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

Crispy Chicken Wings- Buffalo, Cajun dry rub or maple bbq
with either blue cheese or Ranch and celery 10 pc. – 14

Fried Calamari – marinara, cherry hot peppers – 12

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

Kale Caesar - house Caesar dressing, croutons, parmesan - 9

Roasted Beet and Whipped Goat Cheese Salad
Apples, citrus maple vinaigrette -12

Baked French Onion Soup – Gruyere cheese- 9

New England Clam Chowder- bowl –8

Butternut Squash Bisque (Vegan) bowl -6

Goulash Soup- a hearty bowl of beef, potato and roasted red
pepper soup flavored with Hungarian paprika and caraway.
Served with house made bread -10

MAINS

Grilled Maple Dijon Glazed Faroe Island Salmon – sauteed
spinach, jasmine rice - 22

Pan Seared Scallops – Lemon butter, choice of two sides - 26

Beer Batter Fried Fresh Haddock – French fries and slaw -19

Lobster Roll - Touch of mayo or warmed in butter, Griddled
brioche roll, house fries, slaw – 27

Shrimp Scampi – jumbo shrimp tossed with tomato, garlic
lemon, parsley, white wine butter, linguine and parmesan -19

SIDES Market vegetables – 5, Mashed potatoes – 4 French
Fries- 5, Sweet potato fries – 6, Steamed jasmine rice 4, Slaw
3

House Made Desserts 7

Flourless Chocolate Cake – whipped cream, berry sauce

Almond Frangipane & Plum Tart, whipped cream

Vanilla Custard Cream Puffs - Belgian chocolate sauce

Vanilla Cheesecake – blueberry sauce

Raspberry Sorbet, Vanilla or Chocolate Ice Cream – 2.75 per
scoop

Barbecued Baby Back Ribs- full rack. choice of two sides -32

Grilled Beef Tenderloin – 8oz. roasted Brussel sprouts,
mashed potatoes, red wine garlic mushrooms - 30

Pasta Bolognese – house made beef & pork ragu over
linguine with parmesan -19

Garlic Herb Brick Pressed Half Chicken- butternut squash
mash, market vegetables, mushroom sauce – 19

Mushroom Risotto, parmesan, crispy kale – 19

Ricotta & Vegetable Gnocchi – house made ricotta
dumplings with mushrooms, market vegetables, marinara,
parmesan cheese– 16

Vermont Burger- Boyden farms beef, Cabot sharp cheddar,
bacon, crispy onions, maple bourbon ketchup, house made
brioche bun, French fries or slaw- 15

Roasted Portabella Mushroom Sandwich – pesto, cheddar,
lettuce tomato, onion, toasted brioche, French fries - 10