

STARTERS

Duxbury Oysters on the Half Shell - Half dozen with horseradish cocktail sauce, lemon – 16.50

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

Fried Calamari – marinara, hot cherry peppers – 12

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

Crispy Chicken Wings- Buffalo or maple bbq with either blue cheese or Ranch and celery – 14

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

MAINS

Maple Dijon Glazed Salmon – garlic roasted broccoli and mashed potatoes – 21

Fish & Chips – Fresh haddock in light beer batter, French fries and slaw -17

Shrimp Scampi – jumbo shrimp tossed with tomato, garlic lemon, parsley, white wine butter, linguine, parmesan -18

Chicken, Bacon & Broccoli Alfredo – linguine. parmesan -17

Pork & Fennel Sausage Pappardelle- roasted red peppers, spinach, light marinara, parmesan -18

Lobster Roll

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

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

Desserts 7

Vanilla Custard Profiteroles - Belgian Chocolate Sauce

Dark Chocolate Mousse

Baked Vanilla Cheese Cake – Blueberry Sauce

Flourless Chocolate Cake with Black Currants & Cream

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

“Obatzda” Bavarian style brie cheese spread flavored with beer, caraway and chives. Served with soft pretzel- 9

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

Roasted Beet and Whipped Goat Cheese Salad

Apple, walnuts, citrus maple vinaigrette -12

German Style Goulash Soup – A hearty bowl of beef and potato soup flavored with paprika and caraway. Served with house made bread -8

Baked French Onion Soup – Gruyere cheese- 8

New England Clam Chowder- bowl – 7

Red Lentil Soup (Vegan) bowl 5

Veal Shank Ossobuco - Saffron risotto, root vegetables, gremolata and natural jus – 28

Grilled NY Strip Loin – 12oz. With garlic herb mushrooms and a choice of two sides -26

Pan Roasted Duck Breast & Mushroom Risotto

Market vegetables, black currant jam and natural jus –24

Apple & Onion Cider Roasted Chicken - market vegetables, mashed potatoes and apple chicken jus -18

Pan Fried Pork Schnitzel – thin breaded pork cutlet with light mushroom sauce, spätzle and market vegetables - 18

Pan Seared Beef Filet Medallions & Shrimp- two 3 oz. filets topped with two jumbo shrimp and garlic parmesan cream sauce, sautéed spinach and mashed potatoes – 25

Ricotta & Vegetable Gnocchi – house made ricotta dumplings with mushrooms, market vegetables, tomato sauce and parmesan – 16

Vermont Burger

Boyden farm beef, sharp cheddar, bacon, crispy onions, maple bourbon ketchup and hand cut fries or slaw- 14