

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

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

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

Fried Calamari – marinara, hot cherry peppers – 12

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

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

“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

Butternut Squash Bisque (Vegetarian) bowl 5

MAINS

Pan Roasted Arctic Char with Rosemary Orange Butter Sauce – bacon roasted Brussel sprouts, mashed potatoes -22

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

Grilled Teriyaki Salmon – sautéed spinach, jasmine rice – 21

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

Chicken, Bacon & Broccoli Alfredo – with linguine and parmesan - 17

Duck Leg Confit – two duck legs slowly simmered in duck fat and served with apple sauerkraut, spätzle, lingonberries and natural jus – 25

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

Shepherd's Pie – minced lamb and beef with corn, peas and green onion mashed potatoes - 20

Grilled New York Strip Loin – Red wine garlic mushrooms and a choice of two sides -26

Grilled Flank Steak – 10 oz. chimichurri sauce, choice of two sides -24

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 farms beef, Grafton smoked cheddar, bacon, crispy onions, maple bourbon ketchup and hand cut fries or slaw- 14

Pulled Pork Sandwich – toasted brioche bun, lettuce, tomato, onion, pickle, maple bbq sauce, French Fries or Slaw – 11

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

Lemon Tart with Black Currant Jam

Flourless Chocolate Cake with Black Currants & Cream

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