

Celeriac Apple Soup fresh herbs, toasted pistachio		14
Seared Diver Scallops in the Shell cauliflower puree, american caviar, shaved apple, watermelon radish, pa	ancetta	19
Caesar Salad romaine, anchovy parmesan dressing, toasted parmesan		13
Crab Salad avocado puree, toasted coriander and lime vinaigrette, wonton chips		18
Arugula Salad maple balsamic vinaigrette, candied red onions, crumbled feta		14
Vermont Cheeses and Charcuteries served with house made crackers, pickles, and jam 1 selection \$7 3 selections \$20 5 selections \$31		
CHEESES	CHARCUTERIES	
Valdés Blue, Barn First Creamery, Raw Goat	Smoked Paprika Salami	
Bear Hill, Grafton Village, Cave Aged Raw Sheep Cheese	Lonza	
Ascutney Mountain Tomme, Cobb Hill Cheese, Raw Cow	Fennel Salami	
Brickhaus Tilsit, Vt. Farmstead Cheese Co., Cow	Capocollo	
Bijou, VT Butter and Cheese Company, Goat	Tasso Ham	
Lobster Risotto confit fennel, fennel fronds, asparagus, parmesan, fennel pollen		42
Northeast Raised Beef Ribeye portobello, baby carrots, carrot puree, oven dried cherry tomatoes, red	wine jus	44
Wood Grilled Pork Loin roasted pearl onions, smoked parsnip puree, haricots vert, mustard jus		36
Seared Arctic Char		38

Mushroom and Cheddar 8oz Burger horseradish aioli, smashed fingerlings, cheddar, lettuce, tomato, crispy onions

grilled asparagus, fregola, caper beurre blanc, salmon roe, micros

Vermont Department of Health Notice: Consuming raw or undercooked meat, eggs, poultry, fish, or shellfish increases the risk of food borne illness.

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