



SOUP & SALAD

- Soup de Jour** See our daily specials card 6/10
- House Salad** GF V mixed local baby greens, cherry tomato, cucumber, and carrots with choice of dressing 8/14
- Caesar Salad** GF\* romaine, croutons, parmigiano reggiano, house caesar dressing 8/16
- Spring For Greens** GF V\* Mixed greens including baby arugula, braised white beans, roasted asparagus, shaved parmesan, shallots, torn croutons, and Meyer lemon vinaigrette 20
- Add to any salad bacon +6 chicken +6 impossible patty +6 salmon +14 8oz Filet +25 10oz Ribeye +20

SHAREABLES

- Goat Cheese and Prosciutto Crustini** with lemon marinated peas, roasted asparagus, radish, on grilled Red Hen baguette 20
- Fried Brussels Sprouts** GF bacon, dijon, maple, lemon aioli 18
- Salmon Rangoon Dip** GF\* grilled lemon, local microgreens, house-made sourdough crackers 18
- Poutine** hand-cut fries, beef demi gravy, cheddar curds 20
- Add Bacon +6 Short Rib +14 Chicken +6 8oz Filet +25 10oz Ribeye +20

MAIN PLATES

- Pork Chop** grilled bone-in pork chop. Topped with roasted red pepper chimichurri. Served with mashed potatoes and grilled asparagus 36
- Catch of the Week** weekly seafood special. See our daily specials card for this week's catch! Market Price
- Beer Braised Short Ribs** roasted garlic and ale demi, yukon gold mash, fried brussels sprouts 36
- Wild Mushroom Ravioli** house-made pasta, herbed ricotta, local wild mushrooms, fresh parmesan, light garlic cream sauce, local micro greens 28
- Add Chicken +6 Salmon +14 8oz Filet +25 Short Rib +14 10oz Ribeye +20
- Sesame Miso Salmon** GF with forbidden rice, cabbage, carrots, broccoli, miso glaze, and szechuan peppercorn 36
- Greek Goddess Bowl** GF V\* quinoa, feta, cucumber, crispy chickpeas, heirloom tomato, kalamata olives, roasted red peppers, pickled onions, grilled halloumi cheese, and tahini-based green goddess dressing 26
- Add Chicken +6 Salmon +14 8oz Filet +25 Short Rib +14 10oz Ribeye +20
- Fried Chicken** half a chicken, yukon gold mash, beef gravy, grilled seasonal vegetable 36
- Mac & Cheese** Creamy cheddar and American sauce topped with more melted cheddar 20
- Add Bacon +6 Chicken +6 Salmon +14 8oz Filet +25 Short Rib +14 10oz Ribeye +20
- Filet Mignon\*\***GF 8oz cut, roasted garlic herb butter, hand-cut fries or yukon gold mash, grilled seasonal vegetable 46
- Add Bayley Hazen Blue Cheese +6 Caramelized Onions +5 Bourbon Bacon Jam +8 Sautéed Mushrooms +5
- Ribeye\*\*** GF 10oz cut, roasted garlic herb butter, hand-cut fries or yukon gold mash, grilled seasonal vegetable 42
- Add Bayley Hazen Blue Cheese +6 Caramelized Onions +5 Bourbon Bacon Jam +8 Sautéed Mushrooms +5
- Pulled Pork Sandwich** house-smoked BBQ pulled pork on a house-made challah bun. Served with baked beans, coleslaw, and hand-cut fries 22

KIDS MEALS

Includes a side of fries or greens and a scoop of ice cream! 12

Mac & Cheese      Chicken Tenders      Grilled Cheese      Pulled Pork Sliders

Due to credit card fees, you may only split your table's check once. After that, a \$3 fee will be added for each additional split.

A 3% service fee will be added to your bill to help support our kitchen crew. This fee is optional, please let your server know.

\*\*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

V = vegan, V\* = vegan with modifications, GF = gluten free, GF\* = gluten free with modifications

---

## ***DESSERT***

---

### **Matilda Cake 14**

Rich chocolate cake layered with chocolate Italian buttercream  
and frosted with dark chocolate ganache

### **Carrot Cake 14**

A decadent slice of moist carrot cake. Topped with lemon-cream cheese frosting  
and candied sunflower seeds

### **Dark Chocolate Coconut Tart GF V 12**

Chocolate-coconut filling, toasted mixed seed crust, house fruit preserves

### **Vanilla Bean Rhubarb Panna Cotta 14**

Lightly sweet and decadent vanilla bean custard with garden rhubarb compote  
and cinnamon pizzelle cookie

### **House-Made Ice Cream 10**

Blueberry Sage Sorbet GF V

Raspberry-Cardamom Sorbet GF V

Espresso GF

VT Maple GF

Vanilla Bean GF

---

### ***From our Kitchen Table to Yours!***

Check out our farmstand fridge in the entryway,  
regularly stocked with all Vermont products!

We also do personalized chef's tables and event catering!

