



SOUP & SALAD

- Chilled Greek Cucumber Soup** local yogurt, feta, olive oil, and herbs from the garden 8
- House Salad** GF V mixed local baby greens, cherry tomato, cucumber, carrots with choice of dressing 8/14
- Caesar Salad** GF* romaine, croutons, parmigiano reggiano, house caesar dressing 8/16
- Southwestern Caesar** GF V* mixed greens, corn, black beans, VT Tortilla fried tortilla strips, parmesan, pumpkin seed, and avocado dressing 18
- Add to any salad Bacon +6 Chicken +6 Impossible Patty +6 Salmon +14 8oz Filet +25 10oz Ribeye +20

SHAREABLES

- Heirloom Tomato Burrata** Maplebrook burrata, Red Hen baguette, olive oil, micro basil, pomegranate gastrique 20
- Fried Brussels Sprouts** GF bacon, dijon, maple, lemon aioli 18
- Arugula Artichoke Dip** GF* local microgreens, scallions, house-made sourdough everything 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, roasted red pepper chimichurri, garlic mash, and grilled seasonal vegetable 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, garlic mash, fried brussels sprouts 36
- Pesto Burrata Tagliatelle** house-made pasta, basil and pumpkin seed pesto sauce, Maplebrook burrata, crispy pancetta, charred local tomatoes, shaved parm 28
- Add Chicken +6 Salmon +14 8oz Filet +25 Short Rib +14
- Mesquite Salmon** GF dry rubbed Atlantic salmon, grilled broccolini, roasted fingerlings, roasted garlic butter 36
- Banh Mi Noodle Bowl** GF V* cold rice noodles, cucumber, pickled carrots, jalapeno, radish, red peppers, fresh herbs. Choice of grilled marinated chicken thighs or marinated local mushrooms, with firecracker and awesome sauce 26
- Fried Chicken** half a chicken, garlic 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 garlic mash, grilled seasonal vegetable 46
- Add Bayley Hazen Blue Cheese +6 Caramelized Onions +5 Sautéed Mushrooms +5
- Ribeye**** GF 10oz cut, roasted garlic herb butter, hand-cut fries or garlic mash, grilled seasonal vegetable 42
- Add Bayley Hazen Blue Cheese +6 Caramelized Onions +5 Sautéed Mushrooms +5
- KT Burger**** GF* V* american or cheddar, lettuce, pickled onion, KT sauce on house-made bun, hand-cut fries 20
- Add Caramelized Onions +5 or Sautéed Mushrooms +5
- Sub GF & V Bun +2 Impossible Patty +3 Bayley Hazen Blue Cheese +3

KIDS MEALS

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

- Mac & Cheese
- Chicken Tenders
- Grilled Cheese
- Kids Burger

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

Strawberry Shortcake 14

Macerated local strawberries, vanilla bean whipped cream,
vanilla-brown butter pound cake

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

Rookie's Float GF 10

Choice of Rookie's Root Beer or Mapleade with
a scoop of house-made vanilla bean ice cream

House-Made Ice Cream 10

Ask your server about today's flavors!

From our Kitchen Table to Yours!

**We also offer Private Event Catering,
Personalized Chef's Tables, Custom Cakes, and Desserts!**

