

SOUP & SALAD

Soup Of The Day See our daily specials card for today's soup 6/10

House Salad GFV 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

Fall for Vermont GF V* mixed greens, local apples, roasted local squash, local goat cheese, roasted brussel sprouts, toasted hazelnuts and maple cider dressing 18

Add to any salad Bacon +6 Chicken +6 Impossible Patty +6 Salmon +14 8oz Hanger +18

SHAREABLES

Autumn Crostini grilled Red Hen baguette, brie, squash, apple chutney, maple cider glaze, local apple, thyme 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 Hanger +18

Korean Chicken Meatballs house ground chicken, maple gochujang, awesome sauce, sesame seeds, scallions 16

MAIN PLATES

Pork Tenderloin grilled pork tenderloin, guanciale cassoulet, and pan roasted seasonal vegetable 32

Pan Seared Scallops large Japanese Sea Scallops, berbere roasted carrots, cauliflower puree, pomegranate gastrique 32

Beer Braised Short Ribs roasted garlic and ale demi, garlic mash, fried brussels sprouts 36

Fettuccine Alfredo house-made pasta, alfredo pan sauce, blanched broccoli, 24 month aged parmesan reggiano 28

Add Chicken +6 Salmon +14 8oz Hanger +18 Short Rib +14

Maple Dijon Salmon GF 60z Atlantic salmon, grilled seasonal veggies, garlic roasted fingerling potatoes 32

Harvest Bowl GFV quinoa, marinated kale, roasted cauliflower, crispy chickpeas, roasted sweet potato, pickled charred corn, lemon dill tahini dressing 20 Add Bacon +6 Chicken +6 Salmon +14 8oz Hanger +18 Short Rib +14

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 Hanger +18 Short Rib +14

Hanger Steak** GF 80z steak, coffee dry rub, steak sauce butter, hand-cut fries or garlic mash, grilled seasonal

vegetable 38 Add Bayley Hazen Blue Cheese +6 Caramelized Onions +5 Sautéed Mushrooms +5

KT Burger** GF* V* american or cheddar, lettuce, pickled onion, KT sauce, house-made sesame 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 GF* Kids Burger GF*

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.

conditions.

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

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

DESSER T

Matilda Cake 14

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

VT Apple Crisp à la Mode 14

Warm local apple filling topped with crispy brown sugar streusel and house made vanilla bean ice cream.

Dark Chocolate Coconut Tart GF V 12

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

Pumpkin Cheesecake 14

NY-style pumpkin cheesecake atop a pepita-oat streusel crust. Topped with whipped cream and bourbon caramel sauce.

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!

