First

Fried Olives 12
Marcona Almonds, Piment de Espillete V

Seared Hudson Valley Foie 18
NECI Brioche, Clementine Compote

Seared Diver Scallops 18 GF
Grilled Endive, Candied Garlic

Second

Butternut Squash Bisque 8 GF & V
Harissa, Nutmeg Crema

Fig and Farro Salad 12 GF & V
Balsamic Reduction, Prosciutto Powder

Spiced Pear Salad 12 GF & V
Gluhwein Poached Pear, Endive, Frisse, Minus 8 Vinaigrette

Third

Organic Chicken 26 GF
Crispy Truffled Marble Potatoes, Cardamom Heirloom Carrots, Soubise

Braised Pork Shank 24 GF
Sweet Potato Gnocchi, Braised Chard, Dirty Mayor Cider Reduction

Seared Faroe Island Salmon 24 GF
Creamy Organic Polenta, Wilted Spinach, Maple Mustard Glaze

V Vegetarian selection
GF Gluten Free upon request

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy.
By the Glass – By the Bottle

Sparkling Wine
Maschio Prosecco NV, Veneto, Italy -
187ml Bottle $9.00

White Wine
Cayuga Blend - Shelburne Vineyard’s Lakeview White ’17 Vermont A semi dry blend of primarily Cayuga
Glass 8 Bottle 36
Sauvignon Blanc - Arona ’17 New Zealand
Glass 7 Bottle 32
Chardonnay - Light horse ’17, Jamieson Ranch, CA
Glass 7.50 Bottle 36
Riesling - Chateau St Michelle ’16
Glass $9 Bottle $36
Rose - Toad Hollow ’18 Sonoma Valley, CA
A blend of Cinsault, Syrah and Noir
Glass $7 Bottle $32
La Crescent - ’17 Lincoln Peak Vineyard
Lincoln, VT
Glass 8 Bottle 36

Red Wine
Pinot Noir - Brack Mtn. Fable ’16, Sonoma, California
Glass 9 Bottle 36
St Croix & Marquette - Fresh Tracks Dog River Red
Berlin, Vermont Smooth Dry and lightly oaked
Glass 8 Bottle 32
Cabernet Sauvignon - J. Lohr ’16 California
Glass 8 Bottle 36
Red Blend - Snow farm Crescent Bay, NV,
South Hero, VT
Glass 6 Bottle 29

Please ask about our featured wine specials

Local Vermont Beer on Tap

Switchback Ale - Glass $4.50  Pint $6
Burlington, VT
Unfiltered American Pale Ale with a nice balance of malt and hops. American hops, fruity citrus aromas
5.0% ABV

Shed Helles Brook Lager - Glass $6  Pint $7
Idletyme Brewery, Stowe, VT
light golden hue, slight yeast flavor, double bock
4.8% ABV

Rock Art Ridge Runner - Glass $6  Pint $7
Rock Art Brewery, Morrisville, VT
Barley beer
7.2% ABV

Otter Creek Heads Up Double IPA - Snifter $8
Middlebury, VT
Hoppy, VT terrior Double IPA
8% ABV

Little Boh Pils - Glass $6.00  Pint $7.00
Stone Corral Brewery, Richmond, VT
German Style Pilsner, Sterling Hops, Czech Style finish
5.2% ABV

Stowe Cider – Tips Up Cider- Pint $7.00
Pure VT apple flavor, terrior of our Green Mountains

Please ask about our special feature brews on tap

Bottled Beer