



Tunes and Tapas

August 24th, 2019, 6-9pm

Jay Burger 12

Local Brualt's Meat Beef Burger with Cabot Sharp Cheddar, Lettuce, Tomato, Red Onion, Fries, and Pickle on Toasted Brioche Bun.

Tower Bar Burger 14

Cumin Cilantro Spiced Lamb Burger with Baba Ganoush, Local Chèvre, Baby Mustard Greens, Pickled Fennel, Fries, and Pickle.

Pan Fried Soft Shell Crab Sandwich 12

With Spiced Caper Remoulade, Cucumber and Napa Slaw, Mango Salsa, Fries, and a Pickle.

Slow Braised Short Rib and Cheddar Soft Polenta 13

Red Wine and Stock Braised Short Rib with Heirloom Tomato and Braising Liquid Demi.

Pan Seared Lump Crab Cake 14

Served with Orange Tarragon Gastrique and Lemon Caper Aioli.

Vermont Cheese Plate 16

Four Local Beer Infused Cheddars, VT Butter and Cheese Cremont, and Jasper Hill Bayley Hazen Blue. Served with Smoked Maple Pickled Grapes, Stone Ground Maple Mustard, Assorted Pickled Vegetables, and Lavash Crackers.

Portuguese Mussel and White Bean Chowder 12

Poached Mussels, Slow Braised White Beans, Chorizo, Carrots, Celery, Onions, Fennel, Fresno Chilis, and Yukon Gold Potatoes in a Mussel, Wine, and Potato Broth with Grilled Baguette.

Duck Confit and Bayley Hazen Blue Bake 13

Baked Inside Puff Pastry Cups and Drizzled with Jalapeño Infused Honey, Candied Pumpkin Seeds, and Macerated Watermelon Relish.

Late Summer Rocket Salad 12

Baby Arugula, Baby Mustard Greens, Strawberries, Watermelon, Mint, Basil, Pecan Brittle Crumble, Toasted Sunflower Seeds, and a Creamy Sweet Honey Cilantro and Mint Vinaigrette.