



Tunes and Tapas

September 7th, 2019, 6-9pm

Jay Burger 12

Local Brault's Beef 6 oz. Burger with Cabot Sharp Cheddar, Lettuce, Tomato, Red Onion, Fries, and Pickle.

Tower Bar Burger 14

Moroccan Spiced Lamb Burger with Roasted Garlic Chevre, Pickled Fennel, and Hummus. Served with Fries and Pickle.

Jumbo Lump Crab Cake 14

Served with a Ginger Orange Gastrique and Lime Crème Fraiche.

Charcuterie 16

Wild Boar Salumi, Spicy Sopressata, Pâté, Jasper Hill Bayley Hazen Blue Cheese, Vermont Creamery Cremont, and Vermont Farmstead Vermonster Cheddar. Served with Pickled Vegetables, Stone Ground Mustard, Fig Jam, and Lavash Crackers.

Baja Shrimp Tacos 12

Grilled Spiced Shrimp in two Corn Tortillas with shredded Napa Cabbage, Salsa Verde, diced Vidalia Onions, and Cumin Cilantro drizzle.

Crisp Fried Calamari 13

With Peppadew Peppers, Basil, Cilantro, toasted Sesame Seeds, Scallions and a Ginger Soy dipping sauce.

Candied Apple Pork Belly and Grits 14

Crispy slow roasted Pork Belly glazed with Apple and Maple served over Cabot Cheddar Scallion Grits.

Short Rib Spaetzle 13

Slow Braised Short Rib, Tomatoes, Roasted Garlic, Spinach, and Roasted Mushrooms in a Pan Jus tossed with Nutmeg Spaetzle and Parmesan.

Duck Confit Poutine 12

Maplebrook Farms Cheddar Curds, house Gravy, and fried Rosemary and Sage.