



## APPETIZERS

### Thai Chili Wings | \$18

Eight Jumbo Wings tossed in a Thai Chili Sauce. Served with Carrots, Celery, and Cilantro Lime Ranch.

### Hummus Plate | \$14

Traditional Hummus topped with an Olive Tapenade. Served with Grilled Pita Bread, Carrots, and Celery.

### Cheesesteak Egg Rolls | \$18

Served with an A1 Steak Sauce Aioli and Garnished with Scallions.

### Spiced Cauliflower | \$18

Curry spiced Cauliflower, served with Sweet and Sour Tear Drop Peppers, Citrus-Herb dressed Arugula Salad and Green Goddess Yogurt Sauce.

### Loaded Fries | \$16

French Fries smothered in Spicy Queso Cheese Sauce. Topped with Smoked Pulled Pork, Cilantro Lime Ranch and Scallions.

## SOUP & SALAD

### New England Clam Chowder | Cup \$8 | Bowl \$12

### Soup of the Day | Cup \$8 | Bowl \$12


### Caesar Salad | Small \$8 | Large \$12

Chopped Romaine Lettuce tossed in Caesar Dressing from **VT Fresh Pasta Company in Proctorsville, VT**. Topped with **Olivia's Organic Garlic Croutons from Brandon, VT**, and Shaved Asiago Cheese.

### Winter Salad | Small \$10 | Large \$14

Mixed Greens topped with Crumbled Goat Cheese, Toasted Pumpkin Seeds, Pancetta, Red Grapes and a Smoked Maple Vinaigrette.

### Add Chicken to any Salad | \$6

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## FLATBREADS

**Gluten Free Dough \$2 | Dairy Free Cheese Available \$2**

**Haynes - \$14**

Red Sauce and Our Special Cheese Blend.

**Pepperoni - \$15**

Red Sauce, Our Special Cheese Blend, and Pepperoni.

**Chef's Special - \$17**

Ask your Server for Today's Special.

## DINNER

**Jay Burger | \$20**

8oz Burger made with **Grass Fed and Grain Finished Beef from Boyden Farm in Cambridge, VT**. Topped with **Cheddar Cheese from Cabot Cheese in Cabot, VT**, Lettuce, Tomato, and Red Onion on a Artisan Roll. Served with Fries and a Pickle.

**Ribeye | \$39**

14oz Certified Angus Beef Ribeye Steak grilled to temperature and topped with a Rosemary-Mushroom Bordelaise. Served with Mashed Potatoes and Broccolini.

**Make it Surf and Turf and add Baked Shrimp | \$16**

**Chicken Cutlet | \$30**

Panko Encrusted Chicken Thigh topped with Prosciutto-Sage Compound Butter and a Hot Honey Drizzle. Served with Sweet Potato Mash and Green Beans.

**Faroe Island Salmon | \$36**

Faroe Island Salmon filet topped with Lemon-Dill Compound Butter and Capers. Served over a Roasted Tomato Risotto Cake and Broccolini.


**Wild Mushroom and Porcini Ravioli | \$24**

Tossed in a Brown Butter Sauce and served on a bed of Arugula. Topped with Goat Cheese, Pancetta and Garlic-Herb Crumbs.

**Add Chicken | \$6**

**Roasted Roots | \$28**

Carrots, Parsnips, and Beets served over Lemon-Herb Farro Salad. Topped with Goat Cheese, Pumpkin Seeds, Dried Pomegranate Seeds, and Deep Roasted Sesame Dressing.

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Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness. A 9% meals tax will be added.