



Appetizers

<b>Wings</b>	15
Eight Wings tossed in your choice of Buffalo, BBQ or Curry Coconut Served with Celery, Carrots and Ranch or Blue Cheese.	
<b>Buffalo Chicken Dip</b>	14
Shredded Chicken, Cream Cheese, Blue Cheese Crumbles, Franks Red Hot and Scallions. Served with Carrots, Celery and Crackers.	
<b>Poutine</b>	14
Maple Brook Farms Cheese Curds, Fries and Poutine Gravy topped with Fried Rosemary and Sage.	
<b>Seared Ahi Tuna</b>	16
Seared Ahi Tuna Served over Wakame Salad Served with Soy Sauce, Wasabi and Pickled Ginger.	
<b>Duck Wontons</b>	14
Duck, Charred Corn, Bacon and Cream Cheese in a Wonton Wrapper with Salsa Roja.	
<b>Spiced Cauliflower</b>	15
Cauliflower Sautéed with Clarified Butter, Cumin, Garlic, Saffron, Ginger and Chili Peppers. Served with Fried Chickpeas, Tear Drop Peppers, Arugula and Herb Salad and Green Goddess Yogurt. We can make it Vegan on request and switch the Butter for Oil!	

Soups & Salads

<b>Chili / Clam Chowder</b>	Cup 7 / Bowl 9
<b>Kale Caesar Salad</b>	Small 6 / Large 12
Baby Kale tossed in our Caesar Dressing. Topped with Blueberries, Sunflower Seeds and Shaved Asiago.	
<b>Vermont Country Salad</b>	Small 6 / Large 12
Mixed Greens tossed in a Maple Balsamic Dressing. Topped with Cucumbers, Tomatoes, Pickled Red Onions, Carrots, Dried Cranberries and Blue Cheese Crumbles.	
<b>Burrata Salad</b>	14
Arugula, Diced Crispy Pancetta, Candied Walnuts, Pickled Radish and a Roasted Red Pepper Dressing.	



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.



Flatbreads

Yes, we have Pepperoni if you would like to add it for \$1.  
Gluten Free Dough Available. Dairy Free Cheese Available.

Cheeseburger Pizza 16

Special Sauce, Ground Beef,  
Vidalia Onion, Mozzarella, Shredded  
Lettuce and Pickles.

The Forager 16

Roasted Garlic Oil, Oyster, Shitake and  
White Button Mushrooms, Caramelized  
Onions, Chives and Mozzarella

Beet It 16

Beet Pesto, Baby Kale, Tomato,  
Crumbled Goat Cheese, Mozzarella  
and a Balsamic Drizzle.

Vermont 16

Applewood Bacon, Spiced Apple  
Chutney, Sharp Cheddar, Arugula,  
Maple Mustard, Garlic Oil.

Haynes 13

Red Sauce and Mozzarella.

Entrées

Cowboy Steak 34

18oz Bone In Rib Eye Served with a Shallot-Thyme Compound Butter, Rosemary-Garlic Fingerling Potatoes, and Baby Carrots.

Duck a L'Orange 28

½ Roasted Semi-Boneless Duck glazed with an Orange Sauce, served with Rosemary-Garlic Fingerling Potatoes and Brussel Sprouts.

Frenched Pork Chop 28

Frenched Pork Chop topped with Apple Chutney, Sweet Potato Mash and Asparagus.

Scallops 34

Jumbo Scallops served over Squid Ink Pasta from Vermont Fresh Pasta Company in a Tarragon-Garlic Cream Sauce, Garnished with Tobiko.

Braised St. Louis Ribs 26

House Braised Pork Ribs, French Fries, Brussel Sprout Slaw, Poblano Cheddar Cornbread and Bread & Butter Pickles.

Mujadara 16

A comforting, healthy vegetarian meal of Lentils and Rice, with fragrant Middle Eastern spices, served with Caramelized Shallots, fresh Veggies and Pine Nuts.

Apple Butter Bacon Burger 16

8oz Ground Beef, Apple Butter, Cabot Cheddar, Bacon, Lettuce, Tomato, and Onion on a Hamburger Bun.



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