

## Appetizers

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| <b>Chicken Wings</b>  | 15 |
| Jumbo Chicken Wings Tossed in your choice of: Buffalo, BBQ or Dry Cajun Rub. Served with Celery, Carrots and Ranch or Blue Cheese.  |    |
| <b>5 Layer Mexican Dip</b>  | 14 |
| Refried Beans, Ground Beef and Mexican Cheese Blend topped with diced Tomatoes and Scallions. Served with Tortilla Chips.   |    |
| <b>Poutine</b>  | 14 |
| Duck Confit, 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 with a Soy Reduction, Wasabi Aioli and Pickled Ginger.   |    |
| <b>Rotating VT Cheese and Charcuterie Board</b>   | 16 |
| Ask your server for details.  |    |
| <b>Spiced Cauliflower</b>   | 14 |
| Cauliflower Sautéed with clarified Butter, Cumin, Garlic, Saffron, Ginger and Chili Peppers. Served with Fried Chic Peas, Arugula and Herb Salad and Green Goddess Yogurt. We can make it Vegan on request. |    |

## Salads

Add Tuna \$6 or Chicken \$4 to any Salad.

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|---|-------------------|
| <b>Kale Caesar Salad</b>  | Small 6/ Large 12 |
| Baby Kale tossed in our House Caesar Dressing. Topped with Blueberries, Sunflower Seeds and Shaved Asiago.        |                   |
| <b>Watermelon Salad</b>   | Small 7/ Large 14 |
| Baby Arugula, Cold Pressed Watermelon, Feta, Heirloom Tomatoes, Pickled Red Onions served with a Citrus Dressing. |                   |
| <b>Vermont Country Salad</b>  | Small 6/ Large 12 |
| Mixed Greens, Cucumbers, Tomatoes, Red Onions, Carrots served with a Maple Balsamic 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.

### Hawaiian 15

Hoisin BBQ Sauce, Shredded Chicken,  
Pineapple, Red Onion, Cilantro.

### Shrimp Pesto Pizza 15

Shrimp, Sun Dried Tomatoes, Kalamata  
Olives, Mozzarella, Feta and Pesto

### Haynes 13

Mozzarella, Provolone, shaved  
Parmesan and Marinara.

### Vermont 15

Granny Smith Apples, Maple Brook  
Farms Cheese Curds, Duck Confit, Baby  
Arugula, Maple Mustard, Garlic Oil.

### Caprese 15

Roasted Heirloom Tomatoes, Garlic Oil,  
Fresh Mozzarella, Fresh Micro Basil,  
Balsamic Drizzle.

## Entrées

### Ribeye

30

12oz Ribeye topped with a Watercress and Romaine Marmalade and served with  
Garlic-Chive Mashed Potatoes and Rainbow Baby Carrots.

### Peach Glazed Chicken

26

Statler Chicken Breast topped with a Spicy Peach Glaze and served with a Grilled  
Peach Half, Rice Pilaf and Asparagus.

### Farmer's Market Bowl

16

Rice Vermicelli, Red Onion, Watermelon Radishes, Scallions, Carrots, Pea Shoots,  
Shitake Mushrooms and Heirloom Tomatoes with an Asian Dressing.

Add Pork Belly or Chicken.

4

Add Salmon or Shrimp.

8

### Smoked St. Louis Ribs

26

House Braised Pork Ribs, Maple BBQ Sauce, Garlic-Chive Mashed Potatoes,  
Coleslaw, Honey-Jalapeno Cornbread and Bread & Butter Pickles.

### Summer Salmon

28

6oz pan seared Salmon on top of sliced Heirloom Tomatoes, Pesto, Balsamic  
Reduction, Micro Basil and Sunchoke Chips.

### Jay Burger

16

8oz Ground Beef, Cabot Cheddar, Lettuce, Tomato, and Onion on a Brioche Bun.

### Tagliatelle with Peas, Sausage & Ricotta

24

Lemon Pepper Tagliatelle Pasta from Vermont Pasta Company tossed with Peas,  
Spicy Italian VT Sausage, Ricotta and Parmesan Cheese.



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