



STARTERS

JUMBO WINGS \$15

Choice of Buffalo, Maple BBQ, Mango Habanero or Dry Rubbed Jerk Seasoning. Served with Celery, Carrots and Ranch or Blue Cheese.

POUTINE \$15

French Fries, Maplebrook Farms Cheese Curds, Duck Confit, House Made Poutine Gravy, Fried Sage and Rosemary.

TRUFFLE FRIES \$9

French Fries, Truffle Oil, Shaved Asiago Cheese, Fresh Parsley and Smoked Sea Salt.

BAKED OYSTERS \$15

Oysters stuffed with Cream Cheese, Cabot Cheddar, Parmesan, Spinach, Crisp Bacon Bits, Roasted Garlic and Red Pepper Flakes.

BACK COUNTRY BACON PLATTER \$16

Local Praline Bacon, Jasper Hill Blue Cheese,

SALADS

HOUSE CAESAR SALAD \$6 / 12

Chopped Romaine Hearts, Shaved Asiago, White Anchovies, Croutons and House Dressing.

GARDEN SALAD \$6 / 12

Mixed Greens, Red Onions, Cucumber, Cherry Tomatoes, Carrots and your choice of Ranch, Blue Cheese or Maple Balsamic Dressing.

SOUPS

NEW ENGLAND CLAM CHOWDER \$7 / \$13

FRENCH ONION SOUP \$7 / \$13

APPETIZERS

BROWN BUTTER CAULIFLOWER & CHICKPEAS \$14

Baby Kale, Sundried Tomatoes, Leeks, Baby Fennel, Romesco Sauce, Shaved Parmesan and Pomegranate-Balsamic Reduction.

FOIE GRAS \$18

Served on Duck Fat Challah Crostini with a Caramelized Apple, Fig and Date Compote, Balsamic Radicchio Slaw and Port Fig Reduction.

LOBSTER SLIDERS \$18

Lobster Salad made with Mayonnaise, Lemon Zest, Chives and Tarragon. Served on Sweet Waffle Biscuits with Lettuce.

BABY SPINACH & KALE SALAD \$6 / 13

Prosciutto, Vermont Chevre, Apples, Cranberries, Toasted Almonds, Pickled Red Onions and a White Balsamic-Honey-Cider Vinaigrette.

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.



FISH

BAKED FAROE ISLAND SALMON WELLINGTON \$32

Salmon Filet Wrapped in Puff Pastry with a Crab and Mushroom Duxelle. Served with Five Grain Pilaf and Broccolini.

PRAWNS AND GRITS \$32

Head on Prawns, Pancetta, Scallions, and Roma Tomatoes in a White Wine Roasted Garlic Butter over Smoked Grafton Cheddar Grits.

PAN SEARED HALIBUT FILET \$36

Served with Parmesan Risotto, Grilled Asparagus and a Tomato Basil Concasse.

LITTLENECK CLAMS AND LINGUINI \$28

Pan Roasted and Chopped Clams with Roasted Garlic, Spicy Sausage, Spinach, and Tomatoes Tossed with VT Fresh Linguini in a Clam and White Wine Broth. Served with Grilled Baguette.

BEEF

JAY BURGER \$16

8oz Burger, Cabot Sharp Cheddar, Lettuce, Tomato and Onion.

Add Foie Gras \$6

FILET MIGNON \$38

6oz Filet Topped with Maple Rosemary Demi Glaze. Served with Garlic Mashed Potatoes and Grilled Asparagus.

MOJO SHORT RIB \$34

22oz Frenched Short Rib Slow Braised with Rosemary, Onion, Wild Mushrooms and Garlic in Pan Jus.

VEAL RIB EYE \$36

Frenched Bone in Rib Eye with a Rosemary and Mushroom Marsala Sauce, Roasted Garlic Mashed Potato and Root Vegetable Hash.

POULTRY

RICOTTA CRUSTED CHICKEN BREAST \$28

Spinach, Sundried Tomato and Ricotta Crusted Chicken Breast over Pesto Parmesan Pappardelle Noodles with Roasted Mushrooms, Asparagus Tips and Artichoke Hearts.

VEGGIE

FIVE GRAIN POWER BOWL \$18

Baby Kale, Chickpeas, Cauliflower, Tomato, Roasted Cumin Corn, Almonds, Cilantro, Dried Pomegranate Seeds and a Pomegranate Goddess Dressing.

Add Chicken \$4

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