

# dinner menu - SAMPLE MENU

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## ENTRÉES

### SEARED PRIME SIRLOIN

celeriac, sweet potato, pearl onions, roasted mushroom demi glace 34

### SEARED FAROE ISLANDS SALMON

cauliflower, spinach and chevre gratin, cauliflower brown butter puree, 7-year old balsamic 28

### BRAISED BEEF SHORT RIB

horseradish Dauphinoise potatoes, garlic roasted radish, glace de viande 28

### CRISP ROASTED DUCKLING

currant, almond and grilled red onion tabbouleh, spiced mango chutney 32

### HORSERADISH CRUSTED COD

crispy leeks, herb mashed potatoes, balsamic shallot reduction 28

### NORTHEAST FAMILY FARMS PORK LOIN

champagne cider brine, smashed fingerling potatoes, honey roasted baby carrots, red onion soubise 27

### CAULIFLOWER GRATIN

brown butter and sage cauliflower puree, roasted red pepper, pepitas, Cabot clothbound cheddar, golden raisins, red chief lentils 23

### SEARED TUNA

ginger parsnip puree, delicata squash, pomegranate, black pepper and shallot agrodolce 31

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***Executive Chef Jeremy Conaway and Team***

# wines

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## WHITES

### *sparkling*

GLERA, BRUT PROSECCO, LE DOLCI COLLINE, DOC, ITALY  
*Glass 9 / Bottle 36*

MACABEO, PARELLADA, CHARDONNAY, XARELLO, CAVA BRUT NATURE, NAVERAN, PENEDES, SPAIN  
*Glass 11 / Bottle 44*

CHARDONNAY, PINOT NOIR, CREMANT DE BOURGOGONE, ALBERT BICHOT, BEAUNE, FRANCE  
*Glass 16 / Bottle 64*

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### *aromatic, floral whites*

GEWURZTRAMINER, '14, BRANDBORG WINERY, UMPQUA VALLEY, OREGON  
*Glass 12 / Bottle 48*

VERDICCHIO, LA STAFFA '17, VERDICCHIO DEI CASTELLI DI JESI DOC CLASSICO SUPERIORE, ITALY (b)  
*Glass 12 / Bottle 48*

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### *dry, crisp whites*

PINOT GRIS, "RASCAL", '17, THE GREAT OREGON WINE COMPANY, OREGON  
*Glass 9 / Bottle 36*

SAUVIGNON BLANC, WITHER HILLS '17, MARLBOROUGH, NEW ZEALAND  
*Glass 10 / Bottle 40*

GRUNER VELTLINER, "RIED GMIRK" '17, ANTON BAUER, WAGRAM, AUSTRIA  
*Glass 12 / Bottle 48*

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### *chardonnay*

MAN FAMILY WINES '17, PAARL, SOUTH AFRICA  
*Glass 8 / Bottle 32*

DEVOIS DE PERRET '17, COTEAUX DE LANGUEDOC, FRANCE  
*Glass 10 / Bottle 40*

SIMON PEARCE RESERVE '17, SONOMA COUNTY, CALIFORNIA  
*Glass 12 / Bottle 48*

# wines

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## ROSE'

GARNACHA, HONORA VERA, '17, JUMILLA, SPAIN  
*Glass 8 / Bottle 32*

GAMAY, DOMAINE DE LA PREBENDE '17, BEAUJOLAIS, FRANCE  
*Glass 11 / Bottle 44*

SPARKLING ZWEIGELT, PINOT NOIR, CABERNET SAUVIGNON, "YOUNG" STEININGER,  
KAMPTAL, AUSTRIA *Glass 13 / Bottle 52*

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## REDS

### *light to medium body reds*

PINOT NOIR, "STRAIGHT SHOOTER" '17, MAISON L'ENVOYE, OREGON  
*Glass 12 / Bottle 48*

PINOT NOIR, SIMON PEARCE RESERVE '16, SONOMA COUNTY, CALIFORNIA  
*Glass 15 / Bottle 60*

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### *full bodied reds*

CABERNET SAUVIGNON, DOMAINE BOUSQUET '17, MENDOZA, ARGENTINA (O)  
*Glass 8 / Bottle 32*

CABERNET, AIRFIELD ESTATES '16, YAKIMA VALLEY, WASHINGTON  
*Glass 10 / Bottle 40*

CABERNET SAUVIGNON, SIMON PEARCE RESERVE '16, NORTH COAST, CALIFORNIA  
*Glass 12 / Bottle 48*

MERLOT, ZINFANDEL, GRENACHE, "HOMESTEAD RED BLEND" '16,  
ALEXANDER VALLEY VINEYARDS, ALEXANDER VALLEY, CALIFORNIA  
*Glass 14 / Bottle 56*

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### *spicy, rustic reds*

TOURIGA NACIONAL, TOURIGA FRANCESA, TINTA BARROCA, TINTA RORIZ,  
AVELEDA "CHARAMBA RESERVA" '15, DOURO, PORTUGAL  
*Glass 9 / Bottle 36*

GRENACHE, SYRAH, CARIGNAN, "CYPRUS CUVEE", TERRES D'AVIGNON '16,  
COTES DU RHONE, FRANCE  
*Glass 11 / Bottle 44*

SANGIOVESE, "LA PIANETTE" '15, FRATTORIA FIBBIANO, TUSCANY, ITALY  
*Glass 12 / Bottle 48*

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## SOUPS

VERMONT CHEDDAR 8

SOUP DU JOUR 8

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## APPETIZERS

SUMAC ROASTED BABY CARROTS  
curry roasted cashew brittle, lime sumac yogurt 12

PARISIAN GNOCCHI AND CARAMELIZED BROCCOLI  
brown butter, Cabot Clothbound cheddar,  
roasted garlic cream 12

CHICKPEA FRITTERS  
lentils, mustard greens, tzatziki 12

SEARED SEA SCALLOPS  
bacon and clam cream, crispy mirepoix 15

CRISPY DUCK CONFIT  
stone fruit, farro, huckleberry gastrique 14

VERMONT CHEESE PLATE  
Rory's scones, marcona almonds, honey,  
quince paste, Castleton crackers  
two cheeses 12 / four cheeses 16

## SALADS

GEM LETTUCE WITH WHITE ANCHOVY  
Rory's scone croutons, grana padano,  
preserved lemon dressing 9

BABY ARUGULA AND CRISPY SHAVED  
BRUSSELS SPROUTS  
dried cranberries, toasted hazelnuts,  
pecorino romano, warm bacon vinaigrette 10

HOUSE GREENS  
herb vinaigrette 7

*add warm Vermont Creamery goat cheese  
or Great Hill blue cheese 2*

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*Vermont law requires us to let you know that consuming  
raw or undercooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk of foodborne illness,  
especially if you have certain medical conditions.*

*If you have any concerns regarding food allergies, please  
alert your server prior to ordering.*

**WE ARE PROUD TO SUPPORT OUR LOCAL FARMERS AND OUR COMMUNITY.  
SOME OF OUR PARTNERS INCLUDE:**

Crossroad Farm - McNamara Dairy - Blue Moon Sorbet - VT Artisan Coffee and Tea  
Vermont Creamery - Strafford Organic Creamery - Putney Mountain Winery  
Cabot Creamery - Northeast Family Farms - Wood Mountain Fish