

lunch menu - SAMPLE MENU

ENTRÉES

SOUP WITH HOUSE GREENS 14

QUICHE DU JOUR
house green salad 15

BLACK QUINOA AND HERB STUFFED LOCAL BELL PEPPER
chipotle in adobo, wilted greens, Vermont Creamery chèvre,
roasted red pepper marinara 16

CRISPY SESAME CHICKEN
spicy apricot dipping sauce, pickled vegetables, ginger and noodle salad 15

NORTHEAST FAMILY FARMS BEEF STEW
pearl onions, kale, roasted fingerling potatoes 19

GRILLED CHICKEN SANDWICH
roasted red bell peppers, parmesan aioli, orzo salad 15

ROASTED SHETLAND SALMON
Okinawa sweet potato, hearty green, and cipollini onion hash, sauce soubise 18

CRISP & SPICY POINT JUDITH CALAMARI SALAD
tubes and tentacles, pickled peppers, grana padano, green onion remoulade 16

JONAH CRAB CAKES
rice and beans, green onion, lime aioli, mango salsa 19

TAMARACK FARMS LAMB BURGER
rosemary aioli, roasted red peppers, baby spinach, mint and feta salad,
black olive vinaigrette 18

Executive Chef Jeremy Conaway and Team

wines

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 12 / Bottle 48

CHARDONNAY, PINOT NOIR, CREMANT DE BOURGOGONE, ALBERT BICHOT, BEAUNE, FRANCE

Glass 16 / Bottle 64

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

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

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

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*

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

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

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

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*

APPETIZERS

HOUSE HUMMUS PLATE
roasted delicata squash, toasted pepitas,
grilled naan, pumpkin seed oil 12

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

CHARCUTERIE BOARD
assorted cured meats, Simon Pearce tomato chutney,
Great Hill blue cheese, crostini 14

CHARRED CAULIFLOWER
fire-roasted red pepper, marcona almonds,
romesco sauce, chive aioli 12

SHRIMP AND CHEDDAR ALE GRITS
bacon, jalapeno, and red bell pepper cream 14

*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