

# Bar Dinner Menu - sample menu subject to change

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## SOUPS

VERMONT CHEDDAR 8

SOUP DU JOUR 8

## APPETIZERS

### MUSHROOM FONDUE

maitaki mushrooms, shaved white truffles,  
raclette, grilled caraway crostini 14

### DUCK CONFIT

pecan puree, cherry and quince gastrique 14

### SEARED SEA SCALLOPS

brown butter cauliflower purée, cashews,  
tropical fruit chutney 14

### VERMONT CHEESE PLATE

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

### CRISPY PORK BELLY

caramelized green apple, bourbon apple butter,  
olive oil baguette crisps 14

### ROASTED LOCAL BABY BEETS

whipped chèvre, fried sage, hazelnuts 13

Add creamy onion dip to our complimentary  
house-made potato chips 3

*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.*

## SALADS

### PEAR + SPINACH SALAD

manchego, black pepper roasted walnuts,  
miso ginger vinaigrette 10

### BABY ARUGULA, FARRO, KABOCHA SQUASH

sunflower seeds, feta, dried cherries,  
roasted yellow pepper vinaigrette 10

### HOUSE GREENS

herb vinaigrette 7

*add warm Vermont Creamery*

*goat cheese or Great Hill blue cheese 2*

## ENTRÉES

### BRAISED SHORT RIB OF BEEF

Spanish olives, creamy polenta, haricots verts,  
crispy shallots 28

### HORSERADISH CRUSTED COD

crispy leeks, herb mashed potatoes,  
balsamic shallot reduction 28

### CIDER BRINED MISTY KNOLL STATLER BREAST

Brussels sprouts with bacon and fresh basil,  
butter-whipped Yukon Gold potatoes,  
maple bourbon mustard cream sauce 27

### ROASTED EGGPLANT LASAGNA

local ricotta, peas, baby white turnips,  
garlic spinach, roasted red pepper marinara 21

## Bar Afternoon Menu - sample menu subject to change

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COMPLIMENTARY HOUSE-MADE POTATO  
CHIPS OFFERED TO ALL GUESTS  
add creamy onion dip for 3

### SOUPS

VERMONT CHEDDAR 8

SOUP DU JOUR 8

### TO SHARE

WILD GAME CHARCUTERIE BOARD  
mixed cured meats, pheasant and pistachio pate,  
Simon Pearce tomato chutney,  
csweet whole grain mustard 14

VERMONT ARTISANAL CHEESE PLATE  
seasonal accompaniments 16

### SALADS

PEAR + SPINACH  
manchego, black pepper roasted walnuts,  
miso ginger vinaigrette 10

BABY ARUGULA, FARRO, KABOCHA SQUASH  
dried cherries, sunflower seeds, feta,  
roasted yellow pepper vinaigrette 10

HOUSE GREENS  
herb vinaigrette 7

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

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## Bar Lunch Menu - sample menu subject to change

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COMPLIMENTARY HOUSE MADE POTATO  
CHIPS OFFERED TO ALL GUESTS  
add creamy onion dip for 3

### SOUPS

VERMONT CHEDDAR 8

SOUP DU JOUR 8

### TO SHARE

WILD GAME CHARCUTERIE BOARD  
mixed cured meats, pheasant and pistachio pate,  
Simon Pearce tomato chutney,  
sweet whole grain mustard 14

VERMONT ARTISANAL CHEESE PLATE  
seasonal accompaniments 16

### SALADS

PEAR + SPINACH  
manchego, black pepper roasted walnuts,  
miso ginger vinaigrette 10

BABY ARUGULA, FARRO, KABOCHA SQUASH  
dried cherries, sunflower seeds, feta,  
roasted yellow pepper vinaigrette 10

### ENTREES

SHEPHERD'S PIE  
Cabot clothbound cheddar whipped potatoes,  
Northeast Family Farm's ground beef,  
house greens, herb vinaigrette 17

GRILLED CHICKEN SANDWICH  
roasted red peppers, parmesan aioli, orzo salad 16

SMOKED BLUEFISH MELT  
herb and arugula salad, charred-tomato fondue,  
manchego cheese, house-made English muffin 18

ROASTED EGGPLANT LASAGNA  
local ricotta, peas, garlic, spinach,  
roasted red pepper marinara 16

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# Wines - sample menu subject to change

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## **SPARKLING**

GLERA, BRUT PROSECCO, LE DOLCI COLLINE  
DOC, Italy Glass 10 / Bottle 40

SPARKLING RIESLING, PINOT BLANC,  
MULLER-THURGAU, VIOGNIER, "AMRITA  
CUVEE A" '16, ANNE AMIE VINEYARDS,  
Willamette Valley, Oregon Glass 13 / Bottle 52

SPARKLING ROSE PINOT NOIR,  
HILLINGER SECCO, Burgenland, Austria  
187ml bottle 12

## **DRY, CRISP WHITES**

SAUVIGNON BLANC, WITHER HILLS, '18,  
Marlborough, New Zealand Glass 10 / Bottle 40

PICPOUL DE PINET, JADIX '18,  
Languedoc-Roussillon, France Glass 10 / Bottle 40

GRUNER VELTLINER, "RIED GMIRK" 17,  
ANTON BAUER, Wagram, Austria  
Glass 12 / Bottle 48

## **CHARDONNAY**

"MIRTH" OWEN ROE "CORDIVAE" '17  
Columbia Valley, Washington  
Glass 10 / Bottle 40

SIMON PEARCE RESERVE '17  
Sonoma County, California Glass 12 / Bottle 48

## **AROMATIC, FLORAL WHITE**

PINOT GRIS, MONTINORE ESTATE '17,  
Willamette Valley Oregon Glass 13 / Bottle 52

## **LIGHT TO MEDIUM BODY REDS**

PINOT NOIR "BENCH LANDS", BRANDBORG WINERY '17  
Umpqua Valley, Oregon Glass 13 / Bottle 52

PINOT NOIR, SIMON PEARCE RESERVE '16  
Sonoma County, California Glass 15 / Bottle 60

## **FULL BODY REDS**

CABERNET SAUVIGNON, DOMAINE BOUSQUET '18  
Mendoza, Argentina (O) Glass 8 / Bottle 32

MERLOT BLEND, CHATEAU LES TERRASSES '16,  
Bordeaux, France Glass 10 / Bottle 40

CABERNET SAUVIGNON, SIMON PEARCE RESERVE '16  
North Coast, California Glass 12 / Bottle 48

## **SPICY, RUSTIC REDS**

GARNACHA, HONORA VERA 17, CALATAYUD, SPAIN  
Glass 9 / Bottle 36

MONTEPULCIANO "PODERE", UMANI RONCHI, '17  
Montepulciano d'Abruzzo, Italy  
Glass 10 / Bottle 40

## **ROSE**

SYRAH, GRENACHE '18, BELLULA,  
Languedoc, France Glass 9 / Bottle 36

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Cocktails

BLUE MOON SPARKLER

Blue Moon Sorbet\*, prosecco  
Cavendish Flute 12

BIG APPLE

Calvados apple brandy, Frangelico, prosecco  
Cavendish Flute 13

BARREL AGED NEGRONI

Barr Hill Tom Cat Gin\*, Campari, Cocchi Amaro  
Dolin Rouge, Carpano Antica Vermouth  
Ascutney Whiskey Glass 15

HARVEST MOON

Sauza Conmemorativo Tequila,  
Lime Juice, Spiced Simple Syrup, Angostura Bitters  
Ascutney Whiskey Glass 13

VANILLA PEAR DROP

Silo\* Vodka, Pear Juice, Lemon Juice,  
Vanilla Simple Syrup  
Ascutney Martini Glass 14

STARS IN MY EYES

Mad River\* First Run Rum, Putney\* Simply Ginger,  
Earl Grey Syrup, Angostura Bitters  
Ascutney Martini Glass 14

MEXICAN MOLE ESPRESSOTINI

Chili-Infused Green Mountain Vodka, Kahlua,  
VT Artisan\*Espresso, Godiva Chocolate Liqueur  
Ascutney Martini Glass 13

MAPLE MANHATTAN

Bulleit Bourbon, Sapling\* Maple Liqueur,  
Urban Moonshine\* Maple Bitters  
Ascutney Whiskey 13

\*Vermont made\*      \*Straws available upon request\*

~Mixology by Amelia Gilchrist~

Beer and Cider

AMERICAN DREAM CREAM ALE, SIMPLE ROOTS,  
BURLINGTON, VT 5% 12oz 7

"GREEN STATE LAGER" ZERO GRAVITY BREWING  
Burlington, VT 4.9% 12oz 6

"SOCIETY & SOLITUDE #10" IMPERIAL IPA, HILL FARMSTEAD  
Greensboro, VT 8% 12oz 8

MARZEN "OKTOBERFEST", UPPER PASS BEER CO.  
Tunbridge, VT 5.5% 12oz 7

"SUPER SESSION #7" IPA, LAWSON'S FINEST LIQUIDS  
Waitsfield, VT 4.8% 12oz 7

"FOLK METAL" OATMEAL STOUT, BURLINGTON BEER CO.  
Burlington, VT 6.2% 12oz 7.5

LOCAL AND DOMESTIC BOTTLES & CANS

"BOHEMIAN" PILSNER, vonTRAPP BREWING, STOWE, VT 6

"FIRST DROP" APA, UPPER PASS, TUNBRIDGE, VT 5.9% 16oz 7

"FOCAL BANGER" NE IPA 7% 8

"HEADY TOPPER" NEW ENGLAND IPA 8%  
The Alchemist, Stowe, VT 16 oz 8 \*\*limited availability\*\*

LONG TRAIL ALE, LONG TRAIL BREWING, BRIDGEWATER, VT 12oz 5

"SIP OF SUNSHINE" IPA, LAWSON'S FINEST, WARREN, VT 16OZ 8% 7

SWITCHBACK ALE, SWITCHBACK BREWING CO., BURLINGTON, VT 5

SILO "SEMI-DRY" CIDER, Windsor, VT 6% 6

HALYARD "NICOLE'S EXTRA" CARIBBEAN STYLE GINGER BEER, VT 6

IMPORTED

AMSTEL LIGHT 5      STELLA ARTOIS 5

GUINNESS "PUB DRAUGHT" 5      CLAUSTHALER (non-alcoholic) 5

SMITHWICK'S IRISH RED ALE 5