

# dinner menu - SAMPLE MENU - SUBJECT TO CHANGE

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## ENTRÉES

### SEARED BEEF TENDERLOIN

Vermont cheddar and horseradish gratin, broccolini, cabernet demi glace 45

### WASABI PEA ENCRUSTED YELLOWFIN TUNA

pureed parsnip, kale and pearl onions, pomegranate seeds 31

### CIDER BRINED MISTY KNOLL CHICKEN BREAST

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

### 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

### BRAISED SHORT RIB

Spanish olives, creamy polenta, haricots verts, glace de viande, crispy shallots 33

### ROASTED EGGPLANT LASAGNA

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

### SEARED ARCTIC CHAR

baby spinach, heirloom potato, pearl onion and golden raisin hash,  
curried pumpkin cream, zucchini relish 28

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

**Executive Chef Jeremy Conaway and Team**

# wines

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## *sparkling*

GLERA BRUT PROSECCO, MIRABELLO NV BRUT, PROSECCO DOC, ITALY  
*Glass 10 / Bottle 40*

MACABEO, MARQUES DE CACERES, CAVA BRUT, NV, CATALONIA, SPAIN  
*Glass 11 / Bottle 44*

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

CHARDONNAY, PINOT NOIR, SCHARFFENBERGER BRUT EXCELLENCE NV,  
MENDOCINO COUNTY, CALIFORNIA  
*Glass 14 / Bottle 56*

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## **WHITES**

### *aromatic whites*

RIESLING SEMI-DRY, FOX RUN VINEYARDS '17, FINGER LAKES NY  
*Glass 10 / Bottle 40*

CHENIN BLANC, LES POUCHES '17, SAUMUR, FRANCE  
*Glass 10 / Bottle 40*

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### *dry, crisp whites*

SAUVIGNON BLANC, WITHER HILLS '18, MARLBOROUGH, NEW ZEALAND  
*Glass 10 / Bottle 40*

PINOT GRIS, PONZI 2017, WILLAMETTE VALLEY  
*Glass 12 / Bottle 48*

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

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### *chardonnay*

"MIRTH" OWEN ROE "CORDIVAE" '17, COLUMBIA VALLEY, WASHINGTON  
*Glass 10 / Bottle 40*

DOMAINE JEAN TOUZOT, VIEILLES VIGNES, '17, MACON-VILLAGES, FRANCE  
*Glass 12 / Bottle 48*

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

Ask to see our award winning reserve wine list.

# wines

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## ROSE'

CINSAULT, LA VIE EN ROSE '18, LANGUEDOC-ROUSSILLON, FRANCE  
*Glass 10 / Bottle 40*

PINOT NOIR "ESTATE", CRISTOM VINEYARDS, 2018, WILLAMETTE VALLEY  
*Glass 15 / Bottle 60*

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## REDS

### *light to medium body reds*

TEMPRANILLO, BODEGA ONTANON, DOMAINE DE LA ABADESA, '16  
RIBERA DEL DUERO, SPAIN  
*Glass 12 / Bottle 48*

PINOT NOIR, MWC '16, VICTORIA, AUSTRALIA  
*Glass 13 / Bottle 52*

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

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### *full bodied reds*

CABERNET SAUVIGNON, DOMAINE BOUSQUET '18, MENDOZA, ARGENTINA (O)  
*Glass 8 / Bottle 32*

CABERNET SAUVIGNON, BAROSSA VALLEY ESTATE, '17, BAROSSA VALLEY, AUSTRALIA  
*Glass 10 / Bottle 40*

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

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### *spicy, rustic reds*

MONTEPULCIANO "PODERE", UMANI RONCHI, '16, MONTEPULCIANO D'ABRUZZO, ITALY  
*Glass 10 / Bottle 40*

ZWEIGELT, ANTON BAUER, '16 WAGRAM, AUSTRIA  
*Glass 11 / Bottle 44*

MALBEC, "ESTATE GROWN", ANGULO INNOCENTI '17, MENDOZA, ARGENTINA  
*Glass 12 / Bottle 48*

(b) biodynamic, (o) organic, (ls) low sulfur, (s) sustainable

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## SOUPS

VERMONT CHEDDAR 8

SOUP DU JOUR 8

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## APPETIZERS

MUSHROOM FONDUE  
maitake mushrooms, shaved white truffles, raclette,  
grilled caraway crostini 13

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

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## SALADS

PEAR + BABY 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*

**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