

# **lunch menu - SAMPLE MENU - SUBJECT TO CHANGE**

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## **ENTRÉES**

SOUP WITH HOUSE GREENS 14

QUICHE DU JOUR  
house green salad 15

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

CRISPY SESAME CHICKEN  
spicy apricot dipping sauce, pickled vegetables, ginger + noodle salad 16

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

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

PROVENÇAL FISH STEW  
salmon, cod, mussels, tomato + fennel broth, saffron aioli, garlic crostini 19

CRISP + SPICY POINT JUDITH CALAMARI SALAD  
tubes + tentacles, pickled peppers, grana padano cheese,  
green onion remoulade 17

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

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

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***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 'OF 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 '17, 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, '18, 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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## 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 for 2*

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## APPETIZERS

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

WILD GAME CHARCUTERIE  
mixed cured meats, venison + hazelnut terrine,  
Simon Pearce tomato chutney,  
sweet whole grain mustard 14

ZUCCHINI PANCAKES  
grilled lemon caramel, tamarind-spiced walnuts 12

CARAMELIZED BROCCOLI  
shishito peppers, golden raisins, pepitas,  
vadouvan curry sauce 10

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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