



## Starters & Shareables

### Brooks Farm Beef Tartar 22

/Crispy Garlic Chili, Salsa Roja, Dijon, Crostini/

### Raw Oysters 6 for 21 or 12 for 40

/Atlantic Fresh Oysters, House Mignonette, Lemon/



### Arancini Di Riso 17

/Crispy Rice Croquettes, Soft Mozzarella Heart, Shaved Pecorino Herb Truffle Aioli/

### Baked Oysters 18

/Freshly Baked Oysters Of The Day/



### Burrata 19

/Fresh Tomato, Cucumber, Roasted Red Peppers, Arugula, Basil Oil, Aged Balsamic/



### Surf & Turf Crostini 24

/Local Steak Tips, Grilled Shrimp, Gorgonzola Mousse, Caramelized Bourbon Shallots, Asian Cucumber salad /

### Vermont Artisan Charcuterie Board 25

/Chef's Selection Of Local Cheeses and Cured Meats, Seasonal Fruit, Crostini/

### Chard Grilled Octopus 23

/Herb Roasted Potatoes, Bulgarian Feta, Kalamata, Sweet Pepper Drops, Chimichurri/



### Artisanal House Baked Bread 9

/Daily Homemade Bread, Signature Dip/

### Spicy Tuna Bites 18

/Ahi Tuna, Crispy Sushi Rice, Sesame, Jalapeno, Spicy Mayo/



### Garden Bruschetta 14

/Grilled Bread, Tomatoes, Garlic, Basil, Balsamic, EVOO)

## Soup & Salads

### Seasonal Salad 16

/Arugula, Watermelon, Feta, Red Onion, Herbs, Honey Citrus Dressing/



### Beet Salad 18

/Baby Beets, Power Greens, Pistachio Tuiles, Local Goat Cheese, Pistachio Dressing/

### Seasonal Soup

/Homemade Soup Changed Based On Best Available Ingredients/

### House Signature Salad 14

/Fresh Greens, Strawberries, Cucumber, Sunflower Seeds, Lemon Champagne Dressing/




*The restaurant showcases menus that draw from the best purveyors in New England, emphasizing fresh, local ingredients - including specialty cheeses, beef, chicken, pork, heirloom fruits and vegetables, all perfectly prepared by our team.*

*Ask for more information*

# Entrees

**Farmer`s Table Chicken 34** 

/Crispy Pan—Seared, Garden Vegetables, Parmesan  
Crushed Fingerling Potatoes, Lemon Thyme Reduction/

**Lamb Shank 49** 

/Fall-Off-The-Bone, Creamy Spinach—Parmesan Risotto,  
Lamb Jus, Herbs/

**“Plain Brook Farm” N.Y. Strip 52** 

/Truffle Colliflower Pure, Sauteed Broccolini,  
Cabernet Demi—Glace /

**Rabbit Rustico 36**

/Homemade Pasta, Slowly Cooked Rabbit Ragu,  
Pomodoro Sauce, Pecorino, Marcona Almonds/

**“Scarlet” Shrimp Pasta 37**

/Sundried Tomato Cream Sauce, Chili, Fresh Herbs,  
Crispy Bacon /

**Seafood & Saffron Risotto 44** 

/Saffron & Corn Risotto, Shrimp, Scallop, Mussels,  
Bottarga /

**Pork Cotoletta Alla Milanese 39**

/Crispy Pork Cutlet, Summer Green Salad,  
Sundried Tomatoes, Pecorino, Herb Aioli/

**Crispy Citrus Salmon 38** 

/Summer Quinoa Tabbouleh Salad, Haricot Verts,  
Lemon Pan-Piccata/

**Vermont Goat Cheese Ravioli 29**

/Herb Whipped VT Goat Cheese, Lemon Bure Blanc,  
English Peas, Strawberry—Beet Gastrique/

**Charred Cauliflower Steak 26** 

/Romesco Sauce, Chimichurri , Sauteed Vegetables,  
Crumbled Feta /


## A La Carte Sides And Add-Ons

**Haricot Vert 14**


/Crisp Green Beans, Garlic—Butter/

**Sauteed Seasonal Vegetables 13** 

/Fresh Herbs, Spices, Lemon Zests, EVOO/

**Chilled Summer Quinoa Tabbouleh Salad 12** 

/Citrus Quinoa, Parsley, Tomatoes, Cucumber, Red

**Sauteed Broccolini 12** 


/Herbs, Garlic, EVOO/

**Signature Fries 12**


/White Truffle Parmesan/

**Crushed Parmesan Fingerlings 13**


/Crispy, Parmesan, Garlic, EVOO/

**New York Steak 34** 

/12oz Brooks Farm Sliced NY Steak/

**Wild Salmon 26** 

/Grilled or Pan Seared/

**Jumbo Shrimps (3) 18** 

/Grilled or Pan Seared/

**Grilled Chicken Breast 14** 

/Local Farm Raised/

**Seasonal Risotto 18**

/Chefs Signature Risotto/

**Homemade Pasta 16**

/Garlic Butter or Pomodoro/

**Save room for dessert !**

*Reservations are suggested/please call 802.263.9217/ menu subject to change due to seasonal condition*

*We reserve the right to add a service charge of 20% to parties of 6 or more.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*