



Starters & Shareables

Brooks Farm Beef Tartar 20

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

Raw Oysters 6 for 20 or 12 for 38

/Atlantic Fresh Oysters, House Mignonette, Lemon/



Arancini Di Riso 15

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

Baked Oysters 16

/Freshly Baked Oysters Of The Day/



Burrata 17

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



Surf & Turf Crostini 22

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

Vermont Artisan Charcuterie Board 21

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

Chard Grilled Octopus 19

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



Artisanal House Baked Bread 6

/Daily Homemade Bread,
Signature Dip/

Spicy Tuna Bites 17

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



Garden Bruschetta 13

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

Soup & Salads

Seasonal Salad 14

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



Beet Salad 16

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

Seasonal Soup

/Homemade Soup Changed Based On Best
Available Ingredients/

House Signature Salad 12

/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

Smashed Double Cheese Burger 19

/Toasted Butter Bun, Double Melted American Cheese, Pickles, 1000 Island, French Fries/

Marry Me! Chicken Pasta 32

/Sundried Tomato Cream, Parmesan, Chil, Crispy Bacon/

Tacos Of The Day

/Ask Your Server /

Rabbit Rustico 34

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

Shrimp Scampi 37

/Homemade Linguini, White Wine Lemon-Butter, Garlic, Parmesan /

Hidden Kitchen Wagyu Burger 28

/Toasted Butter Bun, Gorgonzola, Caramelized Onion, Bacon, Fry Sauce, French Fries/

Pork Cotoletta Alla Milanese 36

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

Crispy Citrus Salmon 35

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



Vermont Goat Cheese Ravioli 27

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

Charred Cauliflower Steak 25

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



A La Carte Sides And Add-Ons

Haricot Vert 12

/Crisp Green Beans Sautéed in Garlic-Butter,

Sautéed Seasonal Vegetables 12

/Fresh Herbs, Spices, Lemon Zests, EVOO/



Chilled Summer Quinoa Tabbouleh Salad 12

/Citrus Quinoa, Parsley, Garden Veggies, Herbs/



Broccolini 12

/Lemon Zests, Garlic, EVOO/



Wild Salmon 22

/Grilled or Pan Seared/



Jumbo Shrimps (3) 15

/Grilled or Pan Seared/



Grilled Chicken Breast 12

/Local Farm Raised/



Homemade Pasta 16

/Garlic Butter or Pomodoro/

Signature Fries 12

/Crispy Fries, White Truffle Parmesan/

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