

# Appetizers

## Asian Bao Bun Tacos (2) 16

/Fluffy Bao buns with tender sticky BBQ pork and Asian slaw/

## Oysters \*

/Oysters, mignonette, lemon/

6/18 or 12/36 (DF&GF)

## Smoked Surf & Turf\* 22

/Slowly braised short ribs and seared scallop over  
mash potato /

## Spicy Tuna Bites 16

/Crispy sushi rice topped with spicy tuna,  
jalapeno ,spicy aioli and sesame /

## Creamy Burrata 18

/Creamy burrata, roasted red peppers, arugula,  
grilled bread, sea salt, pesto, balsamic /

## Sauvignon Blanc—Steamed Mussels 19

/Garlic, white wine, tomato, aromatic herbs, lemon,  
bread/

## Bread Basket 5

/GF available/

# Soup & Salad

## Signature House Salad 14

/Power greens, apples, gorgonzola,  
dry cranberries, roasted pumpkin seeds,  
signature dressing / (GF)

## Beet Salad 18

/Mixed greens, beet salad, pistachio vinaigrette,  
balsamic glaze, fried goat cheese /

## Seasonal Soup 11

/Homemade soup changed based on best available  
ingredients/

## Classic Cesar Salad 12

/Fresh Romaine, crunchy crotons, parmesan,

## Local Artisan Cheese Board - Cheff` s choice

*(served with crostini, fruit preserves, marcona almonds)*

Board for two 19

Board for three 27

Board for four 36

## Fresh Add Ons

Shrimp (3) 15

Bay Scallop (3) 21

Wild Salmon (9-10oz) 24

New York Strip Steak(12oz) 29

Beef Short Rib 28

Pork Milanese (2) 26

*Reservations are suggested/please call 802.263.9217/*

*menu subject to change due to seasonal condition*

## Entrees

### Cotoletta Alla Milanese 36

/Thinly pounded crispy pork,  
served with greens salad and secret apple sauce/

### Slowly Braised Short Ribs 42

/Tender short ribs, cooked in beef jus, over butter  
mash potato and crispy brussels sprouts (GF)/

### Smashed Chicken 29

/Local half chicken, cooked under a brick, over  
parmesan-truffle fries and maple glazed carrots /

### Scallop meet Shrimp 36

/ Shrimp and scallops meet on top of  
smoked gouda grits and crab cake in the company of bacon  
lardons (GF) /

### Seasonal Risotto MP

/Homemade Creamy Risotto/

### Napa Goat Cheese Ravioli 28

/Lemon bure blanc, strawberry beet gastrique,  
english peas /

### New York Strip Steak\* 44

/Prepared to your likeness, seasonal veggies, mash potato  
(GF)/

### Pasta Del Mar 37

/Homemade pasta with scallops, shrimps, mussels,  
spinach, tomatoes, capers, white wine/

### Wild Miso Salmon 35

/ Pan seared, served with sweet-chili Asian slaw over  
sushi rice (GF)/

### Pork Shank Osso Bucco 40

/Slowly cooked bone-in shank, served over  
mushroom risotto/

## Sides

Garlic Mash Potato	8
Sushi Rice & Asian Slaw	10
Crispy Brussels Sprouts	9
Maple Glazed Carrots	8
Linguini Pomodoro	12

Mexican Street Corn Salad	10
Seasonal Vegetable Hash	9
Butter Pasta	11
French Fries	7
Parmesan-truffle fries	10

## Save room for desert !

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

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*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*