

## **Appetizers**

### **Bread Basket**

Orchard Hill Breadworks 4. (GF available—Earth Sky Time 2.)

### **Oysters\***

Oysters, mignonette, lemon 6/18. or 12/36. (DF&GF)

### **Poutine Potatoes**

Fried potatoes, poutine gravy and cheddar cheese curds all tossed together. **12**

### **Smoked Salmon Pizzette**

Horseradish aioli, caper onion and cucumber relish, topped with smoke salmon and dill **13**

### **Peking Duck Wraps**

Crispy duck, scallions, cucumber, and hoisin sauce wrapped in bao bun **15**

### **Cheese Cave (see next page)**

## **Salads and Soups**

### **Mixed Green Salad**

Mixed greens and arugula, pickled shallots, dried cranberries, maple balsamic (DF & GF) **12**

### **Beet Salad**

Mixed greens, beet salad, pistachio vinaigrette, balsamic glaze, fried goat cheese **18**

### **Soup du Jour (ask your server) 8**

## **Main**

### **Seafood Grits**

Shrimp and scallops, smoked gouda and garlic grit cake, spicy beurre blanc and bacon lardons (GF) **34**

### **Ribeye steak\***

10oz Slowly roasted ribeye, broccolini, sweet potato mash, beef jus (GF) **42**

### **Miso Salmon\***

Pan seared, served with, ginger soy vinaigrette, potatoes confit, sweet potato puree (GF) **34**

### **Bolognese**

A pork, beef and veal mixture paired with a rich tomato broth, served over pappardelle pasta **26**

### **Pork Shank\***

Slowly roasted pork shank served with crispy fried brussels sprouts and creamy polenta **39**

### **Porcini Mushroom Ravioli**

Ravioli, stuffed with porcini mushrooms, smoked gouda, spinach and cream sauce (VEG) **24**

### **Daily Specials (ask your server)**

## Local Cheese Cave

**Mad River Blue, Von Trapp Farmstead Waitsfield, VT**

**(Pasteurized Cow)**

*Aged 3 months, fudgy paste streaked with moderate blue veining that lends a gentle bite*

Crostini , fruit preserves, Marcona almonds, \$8

**Alpha Tolman, Jasper Hill Farm, Greensboro, VT**

**(Raw cow)**

*Aged 8-12 months, Alpine-style, buttery, fruit & nut flavor when young, developing bold & meaty, caramelized onion flavors as it matures.*

Crostini , fruit preserves, Marcona almonds, \$8

**Quinby, Barn First Creamery, Westfield, VT**

**(Pasteurized Goat)**

*Aged 3-5 weeks, Notes of fresh milk and a light mineral essence, a mild and sweet, spreadable, bloomy cheese*

Crostini, fruit reserves, Marcona Almonds, \$8

**Little Hosmer, Jasper Hill Creamery, Greensboro ,VT**

**(Pasteurized Cow)**

*Aged 7-9 weeks, Soft with hints of Crème Fraiche, cauliflower, toasted nuts, and white mushroom.*

Crostini, fruit preserves, Marcona almonds, \$8

**Invierno, Vermont Shepherd, Westminster, VT**

**(Raw Sheep & Cow)**

*Aged 5-9 months a strong and full Winter cheese with a spicy tang.*

Crostini, fruit preserves, Marcona almonds, \$8

## Dessert

**Flourless Chocolate Cake**

White chocolate sauce, cinnamon whipped cream **10**

**Apple Cranberry Cobbler**

Served warm with vanilla ice cream **10**