



Starters & Shareables

Brooks Farm Beef Tartar 23

/Crispy Garlic Chili, Salsa Roja, Dijon, Crostini/
Add Fresh Grated Truffle \$9 Add Osetra Caviar \$21

Raw Oysters 6 for 21 or 12 for 39

/Atlantic Fresh Oysters, House Mignonette, Lemon/
Add Caviar 16/28

Arancini Di Tartufo 17

/Crispy Rice Croquettes, Mushroom, Soft Mozzarella Heart,
Herb Truffle Aioli/
Add Fresh Grated Truffle \$9

Baked Oysters 18

/Freshly Baked Oysters Of The Day/

Burrata 19

/Roasted Peppers, Tomato and Garlic In Herbs EVOO,
Grilled Bread /

Surf & Turf Crostini 22

/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,
Marcona Almonds, Dried Fruit and Crostini/

Chard Grilled Octopus 24

/Red Pepper Spread, Bulgarian Feta Cheese, Chimichurri
Bean Truffle Puree/

Artisanal House Baked Bread 9

/Daily Home Baked Bread,
Signature Spread/

Spicy Tuna Bites 18

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

Autumn Harvest Bruschetta 16

/Whipped Goat Cheese, Roasted Butternut Squash,
Sweet Potato, Roasted Red Pepper, Crispy Sage, Maple-Honey/

Soup & Salads

Seasonal Salad 16

/Spinach, Sweet Potato, Pear, Dried Cranberry,
Gorgonzola, Apple Cider— Maple Vinaigrette/

Beet Salad 18

/Arugula, Pistachio Tuiles, Local Goat Cheese,
House—Pistachio Dressing/

Seasonal Soup

/Homemade Soup Changed Based On Best
Available Ingredients/

House Signature Salad 15

/Power Greens, Roasted Red Peppers, Cucumber,
Chard Corn, Feta Cheese, Signature House 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

Country Side Chicken Stew 34



/Slow-Braised Local Farm Chicken,
Seasonal Heirloom Vegetable, Lemon-Thyme Broth/

Hunter's Rabbit Ravioli 37

/Braised Local Rabbit & Sausage, Fresh Herbs, Parmesan
Cream Sauce/
*Add Truffle \$14

Lamb Ossobuco 49



/Fall-Off-The-Bone, Mushroom & Spinach Risotto,
Lamb Jus, Herbs/

Sous Vide Pork Chop 40



/Souse-Vide Butter and Herb Encrusted, Mash Potato,
Maple Glazed Carrots/

Locally Sourced N.Y. Strip 52



/Fondant Potatoes, Sauteed Broccolini, Cabernet Reduction/
Add Truffle \$14

"Foliage" Salmon 38



/Crispy Skin, Carrot-Ginger Puree, Root Veggies, Quinoa/
Add Caviar MKT

Seafood & Saffron Risotto 42



/Creamy Parmesan and Saffron Risotto, Shrimp, Fish, Mussels/
Add Caviar MKT

Homemade Ravioli Of The Day 29

/Ask Your Server/
Add Truffle \$14

Funghi e Tartufo 36



/Creamy Parmesan Risotto, Wild Forest Mushrooms,
English Pea, Pecorino Romano, Fresh Truffle/

Beef Short Ribs 48



/VT Brooks Farm Braised Short Ribs, Mash Potatoes,
Crispy Brussels Sprouts/

Add Burgundy Winter Truffle - \$14

Add Caviar - MKT

Sides And A-La-Carte Add-Ons

Sauteed Mushrooms 15



/Amish Butter, Caramelized Onion, Walnuts, Za'atar Spices/

Seasonal Vegetables 12



/Sauteed, Fresh Herbs, Lemon Zest/

Maple Glazed Carrots 14



/Feta Crumble, Sunflower Seeds, Citrus Herb Yogurt/

Crispy Brussel Sprouts 14



/Parmesan, Balsamic, Dijon Aioli/

Signature Fries 13



/Mediterranean Style or Truffle Parmesan/

New York Steak 34



/12oz Brooks Farm Sliced NY Steak/

Wild Salmon 24



/Grilled, Blackened or Pan Seared/

Jumbo Shrimps (3) 18



/Grilled, Blackened or Pan Seared/

Homemade Pasta 16

/Garlic Butter or Pomodoro/

Seasonal Risotto 19



/Chefs Signature Risotto/

Broccolini 13



/Garlic, EVOO, Lemon Zest/

Save room for a homemade 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