

## Morsels

5.

- Hand Cut Fries
- Spicy Sea Salted Nuts
- Croquettes of Salt Cod Brandade with Lemon Remoulade
- Pulled Pork Biscuit with Carolina Mustard Barbecue Sauce
- Ripple Cut Potato Chips with Bacon Horseradish Dip
- House made Tater Tots with C & M Catsup
- White Anchovy Crostini with Green Olive Tapenade
- House made Pickle Assortment

Cheese Puff Sticks

## Sides

4.

- Creamy Mashed Potatoes
- Green Beans Amandine
- Sautéed Garlic Spinach
- Gnocchi with Creamy Gruyere Cheese Sauce
- Roasted Brussel Sprouts with Bacon
- Stewed Heirloom Tomatoes
- Savory Bread Pudding with Caramelized Onion and Mushroom
- Maple Sweet Potato Puree

## Larger Plates

- Crispy Duck Confit with Warm Potato Salad and Mesclun Salad with Mustard Vinaigrette 16.
- Burger and Fries - VT Beef from Wood Creek Farm of Bridport 12.
- Served on a House made English Muffin with Cheddar or Gruyere 4.
- Add a Small
- Salad 12.
- Gnocchi - Potato Dumplings with Sage Brown Butter, Spinach and Tomato 12.
- Steak Frites - Flatiron Steak with Fries and a Small Salad House made Steak Sauce 18.
- Maple Vinegar Glazed Chicken Leg with Carrots 14.

*20% Gratuity will be added to parties of 6 or more*

The State of Vermont Requires that we inform our customers:

"Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness, especially if you have certain medical conditions

## Small Plates

- Soup of the Day 7.
- Mixed Green Salad with Mushroom and Tomato 8.
- Warm Salad of Roasted Cauliflower, Toasted Pecans, 24 month Aged Cheddar and Grapes 10.
- An Assortment of Grilled, Roasted and Marinated Vegetables, Olives and Cheeses 10.
- House made Pate with Pickled Green Beans, Dijon Mustard 12.
- and Toasted Batard from Allechante Bakery
- Vol-au-vent of Escargots with Garlic-Herb Cream 12.
- Flatbread with Today's Fresh Ingredients 9.
- Salad of Sautéed Calamari with White Beans, Frisee and Lemon Vinaigrette 11.
- 3 Pures: Spinach Goat Cheese, Spicy Eggplant and Roasted Garlic Fennel with Crispy Potato Bread 9.
- Cheese Plate - Choose 3 or have all 5. 12./15.
- Ask your server for tonight's selection



## Bistro Menu

### Mussels Four Ways

*Choose one Preparation*

- |           |                              |
|-----------|------------------------------|
| Marinière | White Wine, Garlic, Shallot  |
| Indienne  | Ginger Curry                 |
| Normandie | Cider, Cream, Bacon          |
| Provençal | Tomato Saffron Broth, Pernod |

## Plats du Jour

*limited quantities daily*

### Wednesday

#### Pork Chop

- Roast Double Cut Pork Chop with Sautéed Apples and Cider Sauce 18.

### Thursday

#### Bouillabaisse

- Fish Stew with Clams, Mussels, and Calamari in Saffron Broth 19.

### Friday

#### Today's Seafood

- Chef's Selection of Seafood with This Week's Preparation Market price

### Saturday

#### Duck a l'Orange

- Roast Half Duck with Orange Gastrique and Wild Rice Medley 19.

### Sunday

#### Pork Belly

- Cider Braised Pork Belly with Sweet Potato Puree 16.