$8

Yellow Curry Hummus
Spicy grilled pitas,
red grapes, cilantro

Creamy Artichoke Dip
Balsamic toast, capers, dill,
scallion, parmesan cheese

Classic Caesar Salad
Croutons, anchovies, parmesan
cheese, fresh romaine

Greens and Herb Salad
Dried cherries, pine nuts, VT blue
cheese, grilled bread, tomato

Roasted Beet and Shiitake Salad
Watercress, mustard vinaigrette,
goat cheese crostini, sunflower seeds

Vegetarian Crostini Plater
Four nightly flavors served
with fresh greens

Red Curry Crab Cake
With avocado, habañero mayo,
grilled pita, cucumber

P.E.I. Mussels
Sautéed with Afghani Saffron, white
wine, leeks, garlic, parsley

$12

Vermont Cheese Plate
Five nightly cheeses with accoutrements

Cured Meats and Vegetables
Prosciutto, sopressata, pickled beans,
peppers, olives, roasted garlic

Smoked Tasmanian Salmon Crostinis
Black caviar, crispy skin, artichoke salad,
white balsamic lemon dressing

**Vermont Chicken and Refried
Black Bean Quesadilla**
Mango salsa, VT smoked gouda,
guacamole, chipotle sour cream, corn chips

Jerked VT Pork Belly and Coconut Prawn
Deep fried whole prawn, crème fraîche,
crispy eggplant, spicy apple slaw

Hoisin Glazed Cavendish Quail
Crispy eggplant, marinated snow peas,
jalapeño dressing, cilantro

VT Rabbit and Pistachio Terrine
Sunny side VT quail egg, whole grain
mustard, gerkins, white truffle oil

Green Peppercorn Meatballs
Ground beef tenderloin, green
peppercorn and brandy cream sauce,
olive crostini

$16

Hawaiian Tuna Tartar and Sashimi
Diced avocado, wasabi, sesame
pita chips, soy, dicon, cucumbers

Canadian Duck Confit Tacos
Avocado, chipotle sour cream,
fresh salsa, corn chips

Lobster Risotto with Grilled Shrimp
Watercress, white balsamic
lemon dressing, sea salt

Foie Gras and Rum Spiced French Toast
Meyers rum, VT maple syrup,
white truffle oil, apple, fresh fig

Smoked Duck and Potato Pancake
Fletcher cranberry jam,
VT crème fraîche, sliced apple

Sesame Tuna with Peanut Noodles
Avocado, cucumber,
sweet chili sauce, pink ginger

VT Lamb Sliders
With sage chèvre, baked beans,
spicy slaw, sweet potato fries

VT Venison Carpaccio and Foie Crostinis
White truffle oil, boiled egg,
olive tapenade, sea salt, capers

Nightly Entrée Specials Starting at $25

*Automatic 18% gratuity added to parties of 6 or more.
**Vermont Department of Health recommends that all meats be thoroughly cooked.