

# Simon Pearce Restaurant

The Mill

Quechee, Vermont

1760 Quechee Main Street

Quechee, Vermont

802.295.1470

## Lunch

Please note: We do not take reservations for lunch or brunch at this time.

Served Daily from 11:30am-3pm

Sunday Brunch from 10:30am-2:45pm

### Soups

#### **VERMONT CHEDDAR**

cup 5 bowl 7

#### **SOUP DU JOUR**

cup 5 bowl 7

### Salads

#### **SWEET AND SOUR GRILLED EGGPLANT**

slow roasted cherry tomatoes, watercress, Vermont chèvre 9

#### **BABY ARUGULA**

thin fennel, Manchego cheese,

black olive vinaigrette 8

#### **SEASONAL GREEN**

herb vinaigrette 7

with warm "Vermont Butter & Cheese Creamery" goat cheese or "Great Hill" blue cheese 9

### Appetizers

#### **GRILLED CITRUS AND TARRAGON SHRIMP**

sun-dried tomato and crimini mushroom sauté,

roasted bell pepper aioli, Manchego cheese 11

#### **RED ONION AND LEEK TART**

watercress, red wine vinaigrette, Vermont chèvre 9

#### **ARTISANAL CHEESE PLATE**

honey roasted grapes, olive oil crackers 12

**ARTICHOKE AND ROASTED TOMATO RAVIOLI**

portobello mushrooms, garlic cream sauce 10

**Entrées**

**BOWL OF SOUP WITH A GREEN SALAD 13**

**QUICHE DU JOUR**

seasonal green salad 14

**SESAME SEARED CHICKEN**

spicy apricot dipping sauce, pickled ginger, noodle salad 15

**GRILLED CHICKEN SANDWICH**

roasted bell peppers, parmesan aioli  
broccoli, bacon and farro salad, honey citrus vinaigrette 15

**ROCK & JONAH CRAB CAKES**

southwest-style rice, Simon Pearce tomato chutney 16

**SHEPHERD'S PIE**

Northeast Family Farms' beef, local green salad 15

**CRISP & SPICY POINT JUDITH CALAMARI SALAD**

Asian apple slaw, mizuna and mesclun, chili garlic sauce 15

**GRILLED TERIYAKI FAROE ISLAND SALMON**

red quinoa, roasted shallots, kimchee, sweet soy 16

**TERIYAKI TOFU 14**

**RED QUINOA AND GRILLED PORTABELLO TIAN**

braised shallots, roasted beets, yellow bell peppers  
Vermont feta, stewed cranberry beans, red wine vinaigrette 14

**MEDITERRANEAN LAMB BURGER**

Vermont lamb, rosemary aioli, baby spinach and feta salad 18

# Dinner

Served Daily from 5:30–9pm

## Soups

### **VERMONT CHEDDAR**

cup 7

### **SOUP DU JOUR**

cup 8

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## Salads

### **SWEET AND SOUR**

#### **GRILLED EGGPLANT**

slow roasted cherry tomatoes, watercress, Vermont chèvre 9

### **FRISÉE AND BACON**

farm fresh egg, Great Hill Bleu potato croutons, maple balsamic vinaigrette 11

### **PROSCIUTTO AND MELON**

watercress, mâche

grana padano, olive oil crostini 9

### **SEASONAL GREENS**

herb vinaigrette 7

with warm “Vermont Butter & Cheese Creamery” goat cheese  
or “Great Hill” blue cheese 9

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## Appetizers

### **SEARED SEA SCALLOPS**

first of the season mushrooms, garlic and shallots

thyme beurre blanc 12

### **BROWN BUTTER AND SAGE CAULIFLOWER**

marcona almond romesco, Vermont feta, Simon Pearce tomato chutney 10

### **ROBIE FARMS PORK BELLY ROULADE**

grilled ramps, savory caramel 13

### **HICKORY SMOKED DUCK BREAST**

challah croutons, red onion and caper relish, tarragon aioli 13

## **ARTISANAL CHEESE PLATE**

rosemary and balsamic mustard, Jan's Farmhouse Crisps 12

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## **Entrées**

### **HORSERADISH CRUSTED COD**

crispy leeks, herb mashed potatoes, balsamic shallot reduction 28

### **CRISP ROASTED DUCKLING**

haricots verts, Himalayan red rice, mango chutney sauce 32

### **GRILLED FILET MIGNON**

butter poached fingerling potatoes, grilled asparagus  
crispy creamed spinach and peas, cabernet demi glace 35

### **ROASTED ALASKAN HALIBUT**

herb spaetzle, sweet and sour cabbage, fresh English peas  
honey and balsamic roasted spaghetti squash 28

### **DOMESTIC RACK OF LAMB**

basil whipped potatoes, olive oil roasted baby white turnips  
carrot and thyme puree 31

### **COCOA SEARED NIMAN RANCH PORK TENDERLOIN**

tomato and poblano salsa, spinach  
roasted yukon gold potatoes, rosemary and garlic aioli 26

### **HOUSEMADE SPRING GNOCCHI**

Fresh English peas, morel mushrooms, ramps, asparagus  
Vermont chèvre, roasted vegetable nage 23