



SNACKS

- Marinated Artichoke Hearts** 5
Candied Almonds with Vermont Maple & Smoked Bacon 4
Marinated Olives 4
Almost Acre Farm Deviled Egg Smoked Hungarian Paprika 3

ARTISANAL CHEESES *Wedge 3.5 Plate 16*

- Pierre Robert** Triple Crème (cow) *buttery, smooth, mild*
Willow Hill Farm Alderbrook (sheep) *soft, buttery, citrus*
Cobb Hill Ascutney (raw Jersey cow) *Alpine style, caramel, firm*
Abbaye de Bel'loc France (sheep) *rich, firm, browned caramel*
Jasper Hill Blue (raw cow) *sweet, earthy, salty*

BUTCHERS BOARD *Each 4.75 Board 17*

- Bresaola** *thinly sliced, air-dried, salted beef filet*
Sopressata *Italian dry-cured salami*
D'Artagnan Saucisson Sec *traditional French dried sausage*
Prosciutto di Parma *seasoned, salt cured ham from Parma, Italy*

FIRST COURSE

- Chef's Soup of the Evening** 8
Small Step Farm Salad Mountain Blue Cheese, Scallions, Creamy Dijon Vinaigrette 9
Prince Edward Island Mussels White Wine, Garlic, Shallots, Fresh Herbs 13
Potted Vermont Rabbit Livers Cooked Rabbit Liver Pâté 7
Small Step Farm Fried Green Tomatoes Hearts of Palm, Avocado, Crab, Basil Aioli 11
Red and Golden Beets Red Onion, Mixed Greens, Vermont Goat Cheese Fondant, Citrus Vinaigrette 10
Pan Fried Sweetbreads Sautéed Apples, Red Onions, Rosemary, Vermont Honey 12

MAIN COURSE

- Wild Mushroom Ravioli** Toasted Nuts, Vermont Goat Cheese, Beurre Fondue 19
Pan Roasted Atlantic Salmon Small Step Farm Cucumber, Swiss Chard, Orzo, Lemon Nage 22
Handmade Parisienne Gnocchi Maine Lobster, Sea Scallops, Arugula, Spinach, Organic Tomatoes 25
Italian Sausage Linguini Porcini Mushroom Cream Sauce, Sherry, Fresh Oregano 19
Weston Farm Rabbit Goat Cheese Beignets, Whipped Potato, Whole Grain Mustard Sauce 28
Free Range Chicken Sautéed Breast, Fontina Cheese, Prosciutto di Parma, Brown Butter Spaetzle 22
Shuttleworth Farm Pork & Lamb Bolognese Pappardelle Pasta, Ricotta 20
Flat Iron Steak Chili Onion Rings, Smoked Bacon Mashed Potato, Vermont Blue Cheese Sauce 24
10 oz Rib Eye Steak Potato Gratin, Bearnaise Sauce 28
Wood Creek Farm Burger Vermont Smoked Bacon, Farmhouse Cheddar, Homemade Bun, Fries 13



"Beer is proof that God loves us and wants us to be happy."

~ Ben Franklin

WINES BY THE GLASS

FEATURED WINES

CHENIN BLANC/VIOGNIER, Pine Ridge, California 2008 7.75

CHARDONNAY, Newton "Unfiltered", Napa 2007 12.50

WHITES

SPARKLING, Marques de la Tour, France 9.50

PINOT GRIGIO, Al Verdi, Italy 2007 7.50

SAUVIGNON BLANC, Freefall, New Zealand 2006 6.50

CHARDONNAY, Barnard & Griffin, Columbia Valley 2007 8.50

REDS

PINOT NOIR, Le Grand, Vin de Pays France 2007 8.75

MALBEC, Trapiche, Argentina 2009 8.25

MERLOT, Estrada Creek, California 2006 6.50

CABERNET SAUVIGNON, Trapiche, Argentina 2008 8.50

HALF BOTTLES

WHITES

CHAMPAGNE, Taittinger, France NV 41

SPARKLING, Gruet Brut, New Mexico NV 19

GRÜNER VELTLINER, Weingut Steininger, Austria 2007 27

CONUNDRUM, Caymus, California 2007 25

SANCERRE, Lucien Crochet, France 2005 27

PINOT GRIS, King Estate, Oregon 2005 18

SAUVIGNON BLANC, Frog's Leap, Napa 2008 23

CHARDONNAY, Merryvale "Starmont", Napa 2006 23

REDS

PINOT NOIR, La Crema, Sonoma Coast 2008 25

PINOT NOIR, Merry Edwards, Russian River Valley 2006 48

CÔTES DU RHÔNE, Guigal, France 2005 19

BEAUJOLAIS-VILLAGES, Georges Duboeuf, France 2005 13

BARBARESCO, Ada Nada, DOCG Italy 2004 42

CHÂTEAUNEUF-DU-PAPE, Vieux Télégraphe, France 2007 59

ZINFANDEL, Seghesio, Sonoma 2008 25

MERLOT, Duckhorn Vineyards, Napa 2006 37

CHATEAU SAINT-FLORIN, Bordeaux 2005 19

CABERNET SAUVIGNON, Dry Creek, Dry Creek Valley 2006 27

ZIN/CAB/MERLOT, Duckhorn "Paraduxx", Napa 39

ZIN/PETITE SIRAH/CARIGNANE, Ridge "Lytton Springs", Napa 38

DRAFT BEERS

LAWSON'S LIQUIDS Maple Nipple Ale 6.50
Warren, Vermont 9% (10 oz)

VON TRAPP BREWING Vienna Amber 5.50
Stowe, Vermont 5% (12 oz)

HILL FARMSTEAD BREWERY Pale Ale 5.50
Greensboro Bend, Vermont 5.2% (12 oz)

BOTTLED BEERS

12 ounce

VICTORY Prima Pils 4.50

ALAGASH White 5.50

HENNEPIN Farmhouse Saison 5.50

STONE Saison du Buff 7.75

DELIRIUM TREMENS Belgian Ale 7.75

SAMUEL SMITH Lager 4.75

LONG TRAIL Ale 4.25

NORTH COAST BREWING Red Seal Ale 4.50

STONE IPA 4.50

WOLAVER'S Brown Ale 4.25

OMMEGANG Abbey Dubbel 5.50

UNIBROUE Maudite 6.50

CHIMAY Pères Trappistes 8.50

GUINNESS Pub Draught Can 5.75

STELLA ARTOIS 4.25

HEINEKEN 4.25

AMSTEL LIGHT 4.25

BUDWEISER 3.75

MILLER LITE 3.75

22 - 25 ounce

UNIBROUE Blanche De Chambly 13.50
Canada 5.0%

BRASSERIE DUPONT Farmhouse Saison 15.25
Belgium 6.5%

La'CHOUFFE Golden Ale 14.75
Belgium 8.0%

Mc'CHOUFFE Brown Ale 14.75
Belgium 8.0%

SOUTHERN TIER Imperial Black Ale 13.25
New York 9%

OMMEGANG Three Philosophers 14.50
New York 9.8%

ALAGASH "Black" Belgian Stout 15.75
Maine 7.5%

ROGUE Mocha Porter 12.50
Oregon 6.5%