



STARTERS

OYSTERS 1/2 DOZEN [MKT]

SHUCKED TO ORDER- EAST COAST SELECTION
GRATED HORSERADISH - MIGNONETTE - LEMON

SEARED GARLIC SHRIMP [12]

PAPRIKA - CHILI PEPPER - BUTTER - GRILLED BREAD

CRAB CAKES [13]

ROCK CRAB - PANKO CRUST - REMOULADE

PEI MUSSELS [13]

1# - WHITE WINE - LEMON GARLIC BUTTER - CRUSTY BREAD

CHEESE BOARD [24]

KITCHEN'S SELECTION - HAND SELECTED
ACCOUTREMENTS

GRILLED ARTICHOKE [13]

HERB STEAMED - GRILLED - LEMON GARLIC AIOLI

BURGERS + SANDWICHES

Choose One: Hand Cut Fries - Side Seasonal Salad
OR Kale Coleslaw

CLASSIC BURGER [16]

VT GROUND BEEF - SECRET SAUCE - RED ONION - LETTUCE
TOMATO - PICKLE - CHEDDAR CHEESE - CHALLAH BUN

50/50 BURGER [17]

VT GROUND BEEF + HOUSE GROUND BACON - SWISS
CHEESE - MAPLE AIOLI - ARUGULA - CHALLAH BUN

BLACKENED SALMON SANDWICH [17]

SLAW - TOMATO - REMOULADE - CHALLAH BUN

CA VEGGIE BURGER [15]

HOUSE MADE PATTY - AVOCADO - TOMATO - BIBB
LETTUCE - SWISS CHEESE - HERB MAYO
PICKLED RED ONION - CHALLAH BUN

FRIED CHICKEN SANDWICH [16]

LEMON THYME BRINED BREAST - HOUSE MADE PICKLES
SLAW - PICKLED RED ONION - SPICY MAYO - CHALLAH BUN

NIGHTLY SPECIALS

WEDNESDAY - BUTTERNUT RAVIOLI [19]

VT FRESH RAVIOLI - PUMPKIN MASCARPONE
CREAM - NUTMEG - SAGE

THURSDAY - STREET TACO THURSDAY

FRIDAY - SEAFOOD CIOPPINO [30]

SCALLOPS - SHRIMP - MUSSELS - CLAMS -
HALIBUT - TOMATO FENNEL BROTH - CIABATTA

SATURDAY-CENTER CUT FILET MIGNON [38]

8 OZ GRILLED NE RAISED BEEF - CROCK OF HOUSE
MADE PORTOBELLO +LEEK SOUP - ARUGULA SALAD -
GRILLED GARLIC CIABATTA

SUNDAY - MAPLE BRINED PORK CHOP [26]

BONE IN - SWEET POTATO MASH - SAUTÉED APPLES +
ONIONS - GARLIC GREEN BEANS

MARKET GREENS

LOCAL GREENS + QUINOA [14]

ROASTED YAMS + CARROTS - CRANBERRY - SPICY NUTS
FETA CHEESE - BALSAMIC MAPLE VINAIGRETTE

SLI WEDGE [12]

BIBB LETTUCE - TOMATO - RED ONION - BACON
BLEU CHEESE - BUTTERMILK DRESSING

BABY KALE CAESAR [8.5]

SOFT BOILED EGG - PARMESAN BAGEL CRISP

SEASONAL SALAD [8.5]

SPRING MIX - SPICY NUTS - FETA - POPPYSEED
DRESSING

ADD ONS-

CHICKEN BREAST [6] - NY STRIP 5 OZ [10] - CRAB CAKE [6.5]
SCALLOPS (2) [12] - SCOOP OF QUINOA [3] - GRILLED
SALMON 4 OZ [8] - FRIED EGG [2]

FARM + SEA

BRAISED BEEF SHORT RIBS [30]

8 HOUR BRAISE - RED WINE DEMI GLACE - PARMESAN
POLENTA - GARLIC GREEN BEANS + MUSHROOMS

BUTTERMILK FRIED CHICKEN [22]

LEMON THYME BRINE - BREAST + DRUMSTICK - HOT
HONEY DRIZZLE - FRIES - KALE COLESLAW - BISCUIT

BABY BACK RIBS [24]

FALL OFF THE BONE - HOUSE BBQ SAUCE
KALE COLESLAW - HAND CUT FRIES

GRILLED SWORDFISH [28]

DRY RUB - ROASTED TOMATO - BURRATA - ARUGULA
OLIVE TAPENADE - BASIL - LEMON EVOO

SALMON [26]

CEDAR PLANK GRILLED - ZUCCHINI NOODLES
ARTICHOKE HEARTS - ROASTED TOMATO
CAPERBERRIES - 1/2 GRILLED ARTICHOKE

SAUTEED SCALLOPS [30]

JUMBO SCALLOPS - CHIPOTLE LIME GLAZE - CILANTRO
SESAME NOODLES - BRAISED GREENS

PORTOBELLO STACK [18]

SWEET POTATO - MUSHROOM MEDLEY - QUINOA
LEEK - FRIED GOAT CHEESE - ROASTED TOMATO

STEAK FRITES [33]

PRIME BLACK ANGUS NY STRIP - CARAMELIZED ONIONS
HERB BUTTER - BLEU CHEESE CREAM + ARUGULA

SIDES [6]

HAND CUT FRIES + SECRET SAUCE

SEASONAL VEGETABLE

SESAME NOODLES

KALE COLESLAW

DINNER FALL 2018

We take pride in preparing our food from scratch every day. Some items have limited availability

Please notify us of any food allergies. A gratuity of 20% may be added to parties of 6 or more.

*Food items are cooked to order or served raw. Consuming raw or undercooked meat, seafood or eggs may increase your risk for food borne illness.