



STARTERS

HAND CUT FRIES + DIPPING SAUCES [11]

SECRET SAUCE, JALAPEÑO AIOLI, & TRUFFLE KETCHUP

PEI MUSSELS [19]

1# - WHITE WINE - GARLIC - CRISPY BREAD

OYSTERS 1/2 DOZEN [26]

SHUCKED TO ORDER - EAST COAST SELECTION

CHEESE BOARD [29]

3 HAND SELECTED CHEESES - CROSTINI
HOUSEMADE ACCOUTREMENTS

SWEET & SPICY BACON KEBABS [18]

SIRACHA HONEY GLAZE - JALAPEÑO GINGER RELISH
FRESH LIME - SCALLIONS

MARKET GREENS

SLI WEDGE [16]

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

SEASONAL SALAD [16]

SPRING MIX + SPINACH - STRAWBERRIES - CUCUMBER
RED ONION - SMOKED ALMONDS - LEMON BASIL
POPPYSEED DRESSING

GRILLED CAESAR [14]

GRILLED ROMAINE HEART - SMOKED CHILI BUTTER
GARLIC CROUTONS - HEIRLOOM TOMATOES
PARMESAN - ANCHO CAESAR DRESSING

ADD PROTEIN:

GRILLED CHICKEN BREAST [12]

FRIED CHICKEN BREAST [14]

(2) SCALLOPS [MKT] - SALMON 6 OZ [17]

SMALL PLATES

GINGER-ORANGE CHICKEN WINGS [19]

8 WINGS - FRIED - ORANGE MOLASSES GLAZE
SCALLIONS - ORANGE SLICES

WAGYU SLIDERS [22]

TWO 3OZ SLIDERS - LETTUCE - TOMATO - HOUSE
MADE BUTTER PICKLES - RED ONION - SECRET SAUCE

GRILLED ARTICHOKE [15]

HERB STEAMED - GRILLED - DILL VINAIGRETTE - LEMON
+ DILL AIOLI - LEMON ZEST

CRAB TOAST [25]

MULTI GRAIN TOAST - DRIED PORCINI AIOLI
TOPPED WITH ASPARAGUS - LEMON - CHIVES

LARGE PLATES

SESAME RAMEN BOWL [21]

VT FRESH PASTA RAMON NOODLES - GINGER - CHILI
CRUNCH - SOY SAUCE - CILANTRO - SCALLIONS - SOFT
BOILED EGG - SHITAKE MUSHROOMS - SNAP PEAS

BUTTERMILK FRIED CHICKEN [29]

LEMON THYME BRINE - BREAST + DRUMSTICK - BISCUIT
HAND CUT FRIES - SLAW - HOT HONEY DRIZZLE

HANGER STEAK [42]*

ROBIE FARM - 8 OZ - PAN SEARED - HARISSA
CHIMICHURRI - CORRIANDER CARROTS

PAN SEARED SALMON [38]*

8OZ - PAN SEARED - SOUTHWEST SWEET POTATOES
LOCAL RAMPS - CILANTRO + LIME COMPOUND
BUTTER - VT CRÈME FRAÎCHE - PEPITAS

SEARED SCALLOPS [MKT]*

JUMBO U-12 SCALLOPS - PAN SEARED - MARSCAPONE
RHUBARB - CUCUMBER - BEET CAVIAR - FRESH LIME
RED ONION

SWEET POTATO FALAFEL [20]

HOUSE MADE FALAFEL - PICKLED RED CABBAGE
ARUGULA - TZATZIKI SAUCE - RASPBERRY JALAPEÑO
SAUCE - GARLIC NAAN BREAD

FRIED CHICKEN SANDWICH [24]

HOUSE MADE BUTTER PICKLES - SLAW - PICKLED
RED ONION - JALAPEÑO AIOLI - HAND CUT FRIES

HATCH CHILI BURGER [22]

VT BEEF - CHEDDAR - HATCH CHILIS + TOMATILLOS
TOMATO - CHALLAH BUN - HAND CUT FRIES

SIDE PLATES

CORRIANDER CARROTS [7]

PAN SEARED - CHIVE COMPOUND BUTTER

ASPARAGUS SALAD [9]

SMOKED ALMONDS - DRIED CHERRIES - GROUND
SUMAC - MINT - LEMON

SOUTHWEST SWEET POTATOES [8]

CILANTRO - LIME - VT CRÈME FRAÎCHE

All sauces + dressings are made in
house using fresh ingredients.

We Support:

Sal's Fresh Seafood
Cafe Monte Alto
Owens Farm
Robie Farms

Owners Molly & Brendan Mathieu; Chef Amanda Jones

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.

SPRING 2024