



FIRST COURSE

**SEAFOOD "HUSH PUPPIES" 13**

SHRIMP, SCALLOPS, CAPER REMOULADE, SWEET CORN PURÉE  
CHARRED TOMATILLOS

**CRISPY FROG LEGS VERA CRUZ 14**

ROSEMARY & REGGIANO POLENTA CAKE, CAPERS, OLIVES  
LEMON COMPOTE

**SELECTION OF VERMONT ARTISAN CHEESES 15**

GLAZED GRAPES, APRICOT COMPOTE, CANDIED NUTS, BAGUETTE  
PEABODY MOUNTAIN APIARIES LOCAL HONEY

**PAN SEARED SEA SCALLOP 15**

CELERIAC PURÉE APPLE CHUTNEY, SAGE VIN BLANC  
PETIT GREENS, FRESH HERBS

SOUP, SALADS

**FALL HARVEST SALAD 12**

LOCAL MIXED GREENS, TOASTED PECANS, BUTTERNUT SQUASH, BOSCH PEAR  
CRUMBLER BLUE CHEESE, PUMPKIN SEED VINAIGRETTE

**ROASTED BUTTERNUT SQUASH & MUSSEL BISQUE 13**

PRINCE EDWARD ISLAND MUSSELS, COCONUT MILK, FRESH HERBS

**RED & YELLOW BEETS WITH MIXED GREENS & RADICCHIO 11**

VT MAPLE CANDIED NUTS, LOCAL GOATS CHEESE "TRUFFLES", DRIED CRANBERRIES  
ROSEMARY CIDER VINAIGRETTE

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**EXECUTIVE CHEF- MICHAEL KENNEDY  
PROPRIETORS & INNKEEPERS- BOB AND LINDA ALDRICH**

## MAIN COURSES

### **GRILLED SEA SCALLOPS & RAVIOLI 32**

VT FRESH PASTA BUTTERNUT SQUASH & PUMPKIN RAVIOLI, CARAMELIZED ONIONS, WILTED GREENS  
BABY VEGETABLES, SAGE VIN BLANC

### **PAN SEARED BELLA BELLA FARMS DUCK BREAST 30**

FORBIDDEN FRIED RICE, BOURBON ROASTED SPAGHETTI SQUASH  
ROASTED APPLE & BRANDY DEMI

### **PORCINI DUSTED STRIP LOIN 33**

TAYLOR FARMS SMOKED GOUDA, SLOW COOKED RISOTTO, BABY VEGETABLE  
VEAL DEMI "MONTER AU BEURRE", TOBACCO ONIONS

### **HORSERADISH CRUSTED SWORDFISH LOIN 28**

FINGERLING POTATOES, ROASTED VEGETABLE RATATOUILLE, WILTED GREENS  
WHITE WINE SAFFRON BROTH

### **BRAISED DAISY HILL FARMS GUINEA HEN 29**

LOCALLY RAISED GUINEA HEN, PANCETTA & WHITE BEAN CASSOULET, PARSNIPS  
BUTTER BRAISED RED CABBAGE, HERB JUS

### **VT FRESH PASTA RAVIOLI 26**

BUTTERNUT SQUASH & PUMPKIN RAVIOLI, CARAMELIZED ONION, BABY VEGETABLES  
VT APPLE CIDER BEURRE BLANC, ROASTED VEGETABLE RATATOUILLE, SHAVED REGGIANO

**PLATE CHARGE FOR SPLIT APPETIZERS AND ENTREES  
18% GRATUITY MAY BE ADDED TO PARTIES OF 6 OR MORE**

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**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE  
ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS**

DESSERTS

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**APPLE CINNAMON CRÊPES**

VT GROWN APPLES, CANDIED WALNUTS, BOURBON BUTTER SAUCE  
CRANBERRY & VANILLA BEAN ICE CREAM

**CHOCOLATE POUND CAKE**

CRANBERRY COULIS, WHITE CHOCOLATE MOUSSE, CHANTILLY CRÈME

**PUMPKIN CHEESECAKE**

SPICED WALNUTS, CANDIED GINGER, CINNAMON CRÈME ANGLAISE, CHANTILLY CRÈME

**SWEET POTATO CRÈME BRÛLÉE**

AUTUMN SPICE, SUGAR COOKIES, VANILLA BEAN

**ALL DESSERTS ARE MADE IN HOUSE BY CHEF MICHAEL KENNEDY, AND KATYA HILL.**

