



Starters

Butternut Squash Soup, Pumpkin Seed Oil, Crumble 9

Wild Mushroom, Herbed Ricotta Crostini 7

Prosciutto Wrapped, Goat Cheese Stuffed Medjool Dates
Peabody Mountain Honey, Balsamic Reduction 9

Petite Salad

Baby Greens, Frisee , Black Radish, Cherry Tomato, Sherry Vinaigrette 7

Duck Confit Tart

Sun Dried Cherries, Bayley Hazen Blue, Balsamic Reduction 12

P.E.I. Mussels

Red Curry Coconut Lemongrass Infusion, Crostini 12

Lime and Lager Shrimp

Cumin, Coriander, Tomato Concasse, Lager, Citrus, Jasmine Rice 13

Vermont Cheese Board

Chef's Choice, Fresh Berries, Port Poached Figs, Spiced Nuts 14

Baby Beet Salad

Baby Beets, Beet Reduction, Greens, Vermont Chevre,
Toasted Pumpkin Seeds, Citrus Vinaigrette 13

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Entrees

Chef's Trio of The Day

Asian Noodle Bowl

Shitake Mushrooms, Veggies, Scallions, Nori, Tofu
Soba Noodles, Miso Basil Broth 16

Confit of Duck Salad

Baby Greens, Sundried Cherries, Gorgonzola, Roasted Citrus Vinaigrette 20

Pasta Bolognese

Pappardelle Pasta, Beef, Pork and Veal in a Classic Tomato Ragu 27

Bone-In Braised Short Rib

Jack Daniels, Mirepoix, Cabernet, Veal Demi-Glace, Polenta 32

Crispy Half Duck

Five Spice Infused Plum Sauce 32

Porcini Dusted Petite Filet Mignon

Roasted Shallot Cabernet Demi Glace 34

Shitake Mushroom Risotto 23

Add Duck Confit 6

White Herb Polenta

Parmesan, Seared Spinach, Garlic Confit, Veggie Broth 24
Add Statler Chicken Breast 6

Peach Brined Center Cut Pork Chop

Apple Butter, Berber Infused Cider Jus 28

Fresh Fish of the Day

Executive Chef-R.Craig Cornell

Sous Chef-Dan Gutches, Pantry-Ross Westney

