



Starters

(gf)	Creamy Potato Garlic Soup	10
(v)	Bruschetta <i>Red Hen crostini, tomato, garlic, diced red onion, fresh basil, balsamic reduction, EVOO</i>	14
(v)	Crispy Artichoke Hearts <i>Lemon garlic aioli, dressed arugula</i>	15
(gf)	Escargot <i>Basil, sun-dried tomato, roasted garlic, Sambuca compound butter, pecorino</i>	17
(gf)	Beef Carpaccio <i>Pickled red onion, EVOO, baby arugula, truffle salt, cracked black pepper, shaved romano</i>	16
	Fried Calamari <i>Banana peppers, house pomodoro sauce, lemon garlic aioli</i>	17
(gf)	PEI Mussels <i>Garlic, plum tomato, basil, white wine, butter</i>	18
(gf)	Seared Sea Scallops <i>Roasted beet purée, sage whipped goat cheese, candied walnut crumble</i>	19
	Toscana Crab Cakes <i>Premium lump crab, saffron aioli, baby arugula, pickled red onion</i>	20

Salads

(v)(gf*)	Caesar <i>Romaine lettuce, house caesar dressing, Red Hen croutons, shaved romano</i> <i>Add anchovy \$2</i>	16
(v)(gf)	House Mixed Greens <i>Mixed greens, cherry tomato, cucumber, red onion, carrot, herb vinaigrette or creamy dill dressing</i>	15
(v)(gf)	Harvest Kale & Quinoa <i>Roasted butternut squash, walnut, dried cranberry & apricot, VT goat cheese, red onion, maple balsamic vinaigrette</i>	17
(v)(gf)	Greek <i>Shaved romaine lettuce, cherry tomato, red onion, kalamata olives, banana peppers, feta, cucumber, spicy lemon-caper vinaigrette</i>	17
(gf)	Warm Duck Leg Confit <i>Mixed greens, pickled red onion, almond slivers, dried cherries, VT goat cheese, maple balsamic vinaigrette</i>	27
(gf)	Curried Shrimp & Scallops <i>Mixed greens, pickled red onion, VT Creamery goat cheese, cherry tomato, pepitas, dried apricot, herb vinaigrette</i>	27

Protein Add

Chicken 7 Shrimp 10 Salmon 12 Scallops 13 Duck Confit 15 Beef Tenderloin 22

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

Sandwiches & Wraps

*Served w/ French fries or dressed greens & pickle spear
Substitute a side Caesar or sweet potato fries \$4

	Crispy Fried Cod Sandwich	21
	<i>Dressed Arugula, tomato, pickled red onion, lemon-caper aioli, buttery croissant bun</i>	
	Cajun Seared Salmon Sandwich	22
	<i>Saffron aioli, lettuce, tomato, onion, buttery croissant bun</i>	
	Classic Burger	18
	<i>8oz chuck brisket & short rib blend, lettuce, tomato, onion, brioche bun</i>	
	Add On: Cheddar, Provolone, Gorgonzola \$2 Bacon or Bacon Jam \$3 Sautéed Mushrooms \$2	
	Gorgonzola Burger	20
	<i>Pickled red onion, gorgonzola, fresh arugula, roasted garlic mayo, brioche bun</i>	
	Maple Bacon Cheeseburger	22
	<i>Maple-bourbon dry rub, bacon jam, cheddar, bacon, tobacco onions, lettuce, tomato, brioche bun</i>	
	Corned Beef Reuben	19
	<i>House corned beef, sauerkraut, thousand island dressing, swiss cheese, marble rye</i>	
	Grilled Chicken Sandwich	18
	<i>Cheddar cheese, lettuce, tomato, onion, creamy dill dressing, brioche bun</i>	
(v)	Falafel Vegetable Wrap	18
	<i>Kale, arugula, feta, cucumber, kalamata olives, pickled red onion & spicy lemon-caper vinaigrette</i>	
	Chicken Caesar Wrap	21
	<i>Grilled chicken, romaine, shaved romano, house caesar dressing</i>	

Mains

*Served à la carte

	Chicken Piccata	22
	<i>Artichoke hearts, capers, sun-dried tomatoes, white wine, lemon, linguine</i>	
(v)	Wild Mushroom Ravioli	21
	<i>Mushroom medley, roasted garlic, wilted spinach, chopped walnuts, gorgonzola cream</i>	
(v)	Cavatappi Mediterranean	21
	<i>Sun-dried tomatoes, garlic, red onion, artichoke hearts, kalamata olives, basil, white wine, butter</i>	
	Orecchiette Bolognese	23
	<i>A rich ragu of house ground angus beef, duroc pork, veal, bacon, mire poix, wine, pomodoro,</i>	
	Shrimp & Scallops Fra Diavolo	25
	<i>Hothouse tomato, garlic, basil, diced red onion, crushed red pepper flake, marinara, linguine</i>	

(v) - vegetarian (gf) - gluten free

*Parties of 6 and more may have a 20% server gratuity included on the bill
*Please inform your server of any food related allergies

*Lunch items, portions, and pricing are only available during lunch hours