



Starters

(gf)	Creamy Potato Garlic Soup	10
(gf)	Escargot <i>Basil, sun-dried tomato, roasted garlic, Sambuca compound butter, pecorino</i>	17
	Fried Calamari <i>Banana peppers, house pomodoro sauce, lemon garlic aioli</i>	17
(v)	Crispy Artichoke Hearts <i>Lemon garlic aioli, dressed arugula</i>	15
(gf)	PEI Mussels <i>Heirloom cherry tomato confit, guajillo chile, basil oil, fresh herbs, white wine clam broth</i>	18
(v)(gf)	Mediterranean Roasted Chickpeas <i>Spicy caper vinaigrette, heirloom cherry tomatoes, english cucumber, greek olives, feta, grilled lemon</i>	15
	Maplebrook Farm Burrata <i>Port wine marinated fig, prosciutto di parma, herbed Red Hen crostini, basil pesto</i>	17
(gf)	Seared Sea Scallops <i>Parsnip purée, cider reduction, fried sage, toasted pepita</i>	19
	Crab & Artichoke Dip <i>Crab meat, artichoke, cream cheese, fresh herbs, horseradish, pecorino, cheddar, Red Hen crostini</i>	20

Salads

(v)	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, VT goat cheese, red onion, maple balsamic vinaigrette</i>	17
(v)(gf)	Arugula & Roasted Beets <i>Pickled red onion, walnuts, VT goat cheese, EVOO, balsamic reduction</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

Protein Add

Chicken 7 Shrimp 10 Salmon 12 Duck Confit 15 Scallops 17 NY Strip 24

**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

	Crisp 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, rosemary focaccia roll</i>	
	Classic Burger	18
	<i>8oz chuck brisket & short rib blend, lettuce, tomato, onion, brioche bun</i>	
	Add On: Cheddar, Provolone, Gorgonzola \$3 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>	
	Italian Sausage & Peppers	18
	<i>Sauteéd onion, house pomodoro, provolone cheese, rosemary focaccia roll</i>	
	Grilled Chicken Sandwich	18
	<i>Cheddar cheese, lettuce, tomato, onion, creamy dill dressing, rosemary focaccia roll</i>	
(v)	Falafel Vegetable Wrap	18
	<i>Baby kale, arugula, feta, cucumber, 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)	Vegetable Pesto ‘Lasagna’	21
	<i>Zucchini, summer squash, potato, rainbow carrot, ricotta, puff pastry, house pomodoro & garlic cream</i>	
	Pasta Bolognese	23
	<i>A rich ragu of house ground angus beef, duroc pork, veal, bacon, mire poix, wine, pomodoro, orecchiette</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