

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

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

Mains

Entrées are coursed with a side salad; choice of herb vinaigrette or creamy dill dressing

**** Substitute side Caesar \$5 ****

	Chicken Piccata	29
	<i>Artichoke hearts, capers, sun-dried tomatoes, white wine, lemon, butter, linguine</i>	
(v)	Cavatappi Mediterranean	27
	<i>Sun-dried tomatoes, garlic, red onion, artichoke hearts, kalamata olives, basil, white wine, butter</i>	
	Orecchiette Bolognese	32
	<i>A rich ragu of house ground angus beef, pork, veal, bacon, mire poix, Burgundy wine, pomodoro</i>	
(v)	Wild Mushroom Ravioli	29
	<i>Mushroom medley, roasted garlic, wilted spinach, walnuts, gorgonzola cream</i>	
	Shrimp, Salmon & Asparagus 'Carbonara'	34
	<i>Diced red onion, Prosciutto di Parma, cream, parmesan, cavatappi</i>	
(v)	House Made Ricotta Gnocchi	29
	<i>VT Creamery sage goat cheese, fresh arugula, house pomodoro</i>	
	Add House-Made Italian sausage \$6	
(v)(gf)	Vegetable Risotto	27
	<i>Pecorino risotto, roasted beets, pickled red onion, brussels sprouts, butternut squash, pepita</i>	
	Shrimp & Scallops Fra Diavolo	35
	<i>Plum tomato, garlic, basil, diced red onion, spicy crushed red pepper flake, marinara, linguine</i>	
(gf)	Grilled Faroe Island Salmon	34
	<i>Caramelized root vegetable hash, basil pesto, seared garlic greens, grilled lemon</i>	
	Baked Crab Stuffed Cod	38
	<i>Lemon aioli bread crumb, garlic mashed potatoes, fresh arugula, pickled red onion & cherry tomato</i>	
(gf)	Duck Confit & House Made Italian Sausage	36
	<i>Cranberry apricot-thyme risotto, port wine dried cherries, demi glace, seasonal vegetable</i>	
	VT Cider Brined Pork Loin	34
	<i>Garlic mashed potatoes, maple-bacon brussels sprouts, apple & red onion chutney</i>	
(gf*)	Grilled Beef Tenderloin	45
	<i>Forest mushroom demi glace, roasted asparagus, garlic mashed potato, crispy tobacco onions</i>	

(v) - vegetarian

(gf) - gluten free

(gf*) gluten free with modification

**Parties of 6 and more may have a 20% server gratuity included on the bill*

**Please inform your server of any food related allergies*