

Starters

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| (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) | 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 |
| | Bang Bang Shrimp <i>Sweet chili sesame aioli, soy ginger slaw, scallion</i> | 18 |
| | Maple Brook Farm Burrata <i>Prosciutto di Parma, cantaloupe melon, arugula, EVOO, balsamic reduction, Red Hen crostini</i> | 19 |
| (gf) | PEI Mussels <i>Garlic, plum tomato, basil, white wine, butter</i> | 18 |
| (gf) | Seared Sea Scallops <i>Apple & cantaloupe purée, honey-garlic soy glaze, scallion, white & black sesame seeds</i> | 19 |
| | Tosceno Crab Cakes <i>Premium lump crab, saffron aioli, baby arugula, pickled red onion</i> | 20 |

Salads

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|----------|---|----|
| (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) | Kale & Quinoa Waldorf <i>Crisp apple, walnut, dried cranberry, red onion, gorgonzola crumble, creamy cilantro-lime 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 ****

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|---------|---|----|
| | 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 & Italian Sausage Pesto | 35 |
| | <i>Diced red onion, plum tomato, garlic, basil pesto, cream, cavatappi</i> | |
| (v) | House Made Ricotta Gnocchi Florentine | 29 |
| | <i>Blistered cherry tomatoes, roasted garlic, spinach, white wine, butter, charred lemon</i> | |
| | Add House-Made Italian Sausage \$6 | |
| (v)(gf) | Primavera Risotto | 27 |
| | <i>Pecorino risotto, zucchini, squash, broccoli, mushroom, red bell pepper, fresh herb tomato broth</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>Honey-garlic soy glaze, ginger-carrot puree, fried sticky rice, grilled bok choy, red bell pepper, scallion</i> | |
| | Veal Marsala | 38 |
| | <i>Roasted garlic broccoli, shallot, mushroom, scallion, Marsala wine, demi-glace, butter, garlic mashed potatoes</i> | |
| (gf) | Crispy Duck Leg Confit | 36 |
| | <i>English sweet pea risotto, calabrian chile purée, roasted heirloom carrots, crumbled VT goat cheese</i> | |
| | Spice Rubbed Pork Loin | 34 |
| | <i>Mediterranean cous cous, rosemary-mint chimichurri, dressed arugula & pickled red onion</i> | |
| (gf) | Peppercorn Crusted Grilled Beef Tenderloin | 45 |
| | <i>Red wine gorgonzola compound butter, vegetable medley, demi-glace, garlic mashed potato</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*