

## Starters

(gf)	<b>Creamy Potato Garlic Soup</b>	10
(v)	<b>Bruschetta</b> <i>Red Hen crostini, hothouse tomato, garlic, diced red onion, fresh basil, balsamic reduction, EVOO</i>	13
	<b>Fried Calamari</b> <i>Banana peppers, house pomodoro sauce, lemon garlic aioli</i>	17
(v)	<b>Crispy Artichoke Hearts</b> <i>Lemon garlic aioli, dressed arugula</i>	14
(gf)	<b>PEI Mussels</b> <i>Garlic, plum tomato, basil, white wine, butter</i>	17
(gf)	<b>Beef Carpaccio</b> <i>Pickled red onion, EVOO, baby arugula, truffle salt, cracked black pepper, shaved romano</i>	15
(gf)	<b>Seared Sea Scallops</b> <i>Butternut squash puree, guanciale, crispy leeks, rainbow microgreens</i>	19
	<b>Toscana Crab Cakes</b> <i>Premium lump crab, saffron aioli, baby arugula, marinated cucumber ribbons</i>	20

## Salads

(v)	<b>Caesar</b> <i>Romaine lettuce, house caesar dressing, Red Hen croutons, shaved romano</i> <i>Add anchovy \$2</i>	16
(v)(gf)	<b>House Mixed Greens</b> <i>Mixed greens, cherry tomato, cucumber, red onion, carrot,</i> <i>Choice of herb vinaigrette or creamy dill dressing</i>	15
(v)(gf)	<b>Harvest Kale &amp; Quinoa</b> <i>Baby kale, quinoa, roasted butternut squash, dried cranberries, pumpkin seeds,</i> <i>VT Creamery goat cheese, dried apricot, red onion, maple balsamic vinaigrette</i>	17
(v)(gf)	<b>Greek</b> <i>Shaved romaine lettuce, cherry tomato, red onion, kalamata olives, banana peppers</i> <i>feta, cucumber, spicy lemon-caper vinaigrette</i>	16
	<b>Warm Duck Leg Confit</b> <i>Mixed greens, pickled red onion, almond slivers, dried cherries,</i> <i>VT Creamery goat cheese, maple balsamic vinaigrette</i>	27

## Protein Add-Ons

<b>Chicken</b>	7	<b>Shrimp</b>	10	<b>Salmon</b>	12	<b>Duck Confit</b>	13
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*\*Consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk of foodborne illness*

# Mains

*Entrées include a side salad w/ choice of herb vinaigrette or creamy dill dressing*

*\*Substitute side Caesar \$5*

	<b>Chicken Piccata</b>	29
	<i>Artichoke hearts, capers, sun-dried tomatoes, white wine, lemon, linguine</i>	
(v)	<b>Wild Mushroom Ravioli</b>	29
	<i>Mushroom medley, roasted garlic, wilted spinach, chopped walnuts, gorgonzola cream</i>	
(v)	<b>Cavatappi Mediterranean</b>	27
	<i>Sun-dried tomatoes, garlic, red onion, artichoke hearts, kalamata olives, basil, white wine</i>	
	<b>Pasta Bolognese</b>	32
	<i>A rich ragu of ground beef, pork &amp; veal, Burgundy wine, pomodoro, splash of cream, cavatappi</i>	
(v)	<b>House Made Ricotta Gnocchi</b>	29
	<i>VT Creamery sage goat cheese, fresh arugula, confit garlic &amp; cherry tomato pomodoro</i>	
	<i>Add house-made sausage \$6</i>	
	<b>Shrimp &amp; Scallops Fra Diavolo</b>	34
	<i>Hothouse tomatoes, garlic, basil, diced red onion, spicy red pepper flake, marinara, linguine</i>	
(gf)	<b>Grilled Faroe Island Salmon</b>	33
	<i>Roasted red pepper risotto, pesto verde, seared greens</i>	
(v)(gf)	<b>Seasonal Vegetable Risotto</b>	27
	<i>Fresh herb risotto, spicy roasted red pepper coulis, confit garlic &amp; crispy leeks</i>	
	<b>Shrimp, Salmon &amp; Asparagus 'Carbonara'</b>	34
	<i>Diced red onion, guanciale, cream, parmesan, cavatappi</i>	
(gf)	<b>Dry Aged Cider Brined Bone-In Pork Chop</b>	37
	<i>Garlic mashed potatoes, maple-bacon brussels sprouts, apple &amp; red onion chutney</i>	
(gf)	<b>Duck Leg Confit Mixed Grill</b>	35
	<i>House-made sausage, garlic mashed potatoes, sautéed green beans &amp; heirloom carrots, port wine demi glace, dried cherries</i>	
(gf)	<b>Grilled Beef Tenderloin</b>	44
	<i>8oz filet, sautéed green beans &amp; heirloom carrots, rosemary red wine demi glace, garlic mashed potatoes, crispy leeks</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*