

IRON LOFT

Starter

🍴 Loft Salad \$16

Baby greens, roasted shallot, VT goat cheese, green apple, toasted hazelnuts, berry compote

🍴 Truffle Fries \$13

Black garlic, parmesan, fresh herbs

🍴 Winter Bisque \$14

Seasonal vegetables, fresh herbs, cashews topped with crispy sage, shallots, house croutons

🍴 Skillet Wings \$16

Cast iron baked, house dry rub, celery, rainbow carrot, blue cheese

🍴 Roasted Brussel Sprouts \$15

Shaved parmesan, balsamic glaze, berry compote

Mid-Course

🍴 Steamed Mussels \$22

White wine broth with garlic, fennel, leek, shallot, charred lemon, toasted crostini

Winter Squash Carbonara \$21

Pancetta, delicata, pecorino, sage over fettucine

Wild Mushroom Ravioli \$19

Truffle & black garlic butter, toasted hazelnuts, parmesan

Harvest Flatbread \$21

Caramelized onion, Bayley Hazen blue cheese, delicata, brussel sprouts, roasted red pepper

Entrée

Coho Salmon \$38

Maple glazed rainbow carrot, haricot, lemon risotto

🍴 Roasted Pork Belly \$35

Butternut squash, brussel sprouts, maple balsamic glaze, scallion, toasted pumpkin seeds

🍴 NY Strip \$42

Grilled asparagus, roasted fingerling potatoes

Bayley Hazen Garlic Butter \$4 | Herb Butter \$2 | Sautéed Mushrooms \$3

🍴 Braised Short Rib \$39

Parmesan garlic mashed potatoes, sautéed haricot, demi glaze

A la Carte

🍴 Grilled Asparagus \$8

🍴 Maple Glazed Haricot & Carrot \$8

🍴 Roasted Fingerling Potato \$8

Children's Menu

Fettuccine with Marinara \$12

Chicken Tenders & Fries \$14

Macaroni & Cheese \$13

🍴 Item is gluten-free but prepared in a shared space with other items that may contain gluten

Please let your server know of any allergies within your party.

Consuming raw, cooked to order, or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.