

SHAREABLE PLATES

BRAISED SHORT RIB POUTINE
Tender beef short rib, cheddar cheese curds, caramelized onion, short rib gravy
..... \$15

MARINATED STEAK TIPS
Dry rubbed steak tips, truffle aioli, fries
..... \$15

CHARCUTERIE BOARD
Selection of Vermont made and house made cured meats with house pickles and mustard
..... \$17

CHEESE PLATE
Selection of Vermont cheeses with jam and honey comb
..... \$15

PITA AND HUMMUS
Toasted pita, house made hummus, marinated olives
..... \$13

SMOKED DEVEILED EGGS
Smoked tomato, pickled shallots, sumac
..... \$10

IRON SKILLETS

SHEPHERD’S PIE
Tender lamb, aromatic herbs, and fresh veggies topped with creamy mashed potato and cheese
..... \$16

MAPLE BALSAMIC WINGS
Crispy chicken wings tossed in maple balsamic sauce
..... \$13

CRACKED PEPPER & PARMESAN WINGS
Crispy chicken wings tossed in pepper parmesan sauce
..... \$13

BAKED MAC AND CHEESE
Smoked Gouda, VT cheddar, fontina, bacon
..... \$10

BAKED RISOTTO
Daily veggies, fresh herbs, parmesan, baked egg
..... \$12

Chorizo, sauteed peppers, scallions, baked egg
..... \$14

Herb roasted chicken, butternut squash, wild mushroom, burratini
..... \$14



GARDEN-FRESH SALADS

CLASSIC COBB
Romaine, grilled chicken, bacon, avocado, hard-boiled egg, tomato, red wine vinaigrette
..... \$15

HONEY WALNUT POWER SALAD
Baby spinach, walnuts, blue cheese, fresh grapes, farro, edamame, honey rose balsamic vinaigrette
..... \$13

GRILLED STEAK CHOP
Mesclun greens, marinated flat iron steak, fire roasted tomatoes, avocado, shaved red onion, lemon-basil vinaigrette
..... \$18

BEET AND FETA
Baby kale, roasted beets, feta, pepitas, shaved red onion, walnuts, honey white balsamic vinaigrette
..... \$13

NOT-SO-SIMPLE SAMMIES

SERVED WITH FRIES

SHORT RIB
Tender beef short rib, tomato relish, pickled red onion, arugula on a toasted bun
..... \$16

PORK BELLY
Slow roasted pork belly, balsamic roasted fennel slaw, rosemary mayo, arugula on a demi baguette
..... \$16

CHICKEN FETA MELT
Marinated chicken, feta, fire roasted tomato, olive-walnut tapenade on a toasted bun
..... \$15

MAHI-MAHI BANH MI
Mahi-mahi, curried mayo, Sriracha mustard, pickled veggies on a demi baguette
..... \$15

VT BURGER
VT raised beef burger, VT cheddar, GMS bacon, lettuce, tomato, onion on a toasted bun
..... \$17

LAMB BURGER
Lamb burger, feta, arugula pesto on a toasted bun
..... \$18

BELLA BURGER
Marinated grilled portabella, avocado, arugula pesto, smoked tomato sauce on a toasted bun
..... \$15

GRILLED MEDITERRANEAN PITA
Flame-grilled pita, house made hummus, marinated olives and artichokes, fire roasted tomato
..... \$12

BEYOND CLASSIC BURGER
Grilled plant-based Beyond burger, lettuce, tomato, pickles, and onion with house mayo and ketchup
..... \$16

Add-Ons Chicken \$5 | Pork Belly \$6 | Short Rib \$6 | Steak Tips \$7

Please inform your server of any allergies before ordering. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.