

## **Appetizers:**

### **Tomato-Basil Soup 5**

Tomato, basil, onion, garlic & cream

### **Cheese Fondue - 13**

A blend of Vermont cream & cheeses, a blue cheese gratin & local honey with sliced apples & grilled flat bread.

### **Maple brook Mozzarella- 11**

Maple-brook Farms mozzarella breaded & fried, served with a tomato-basil puree.

### **Brussel Sprouts -11**

Fried & tossed with a sweet chili sauce, served with maple-ancho sauce.

### **Calamari - 12**

Tossed with pickled peppers, parsley & banana pepper vinaigrette, served with ancho pepper sauce & lemon.

### **Pork Belly - 14**

Brined, braised & served crispy with Soy glaze & pickled vegetables.

### **Parker House Rolls - 2**

Hand rolled, served warm with VT butter.

### **New England Cheese Board - 14**

A pair of local artisan cheeses served with accompaniments.

## **Salads:**

### **Roots Salad - 11**

Local greens, cucumbers, carrots. onion, tomato & Maple-balsamic.

### **Grilled Caesar -11**

Grilled Romaine hearts chopped & topped with Caesar dressing, Parmesan cheese & grilled bread.

### **Beets - 11**

Lemon dressed arugula & red pepper relish, garnished with EVOO & VT chèvre.

### **Crab Cake Salad - 17**

Crab, celery, onion, pepper, old bay & spice pan seared, served warm over a spinach, pickled onion, corn & tomato salad with a old bay aioli.

### **Protein Adds:**

Grilled Chicken 7

Grilled Salmon 10

Pan Seared Shrimp 9

Spiced Tofu 5

Scallops 10

Crab Cake 8

### **Sides: 5**

Cheddar Polenta

French Fries

Cole Slaw

Scallion rice

Sweet Potato Hash

## **Lighter Fare:**

### **Vermont Beef Burger - 14**

Locally sourced ground beef on a toasted round roll with greens, tomato, onion & pickle & a choice of side.

### **Pork Sandwich - 13**

Slow roasted local pork, blueberry barbecue sauce, coleslaw & Cabot cheddar cheese on a toasted round roll with a choice of side.

### **Turkey-12,**

GMS turkey, shaved thin, served in a grilled flatbread with cranberry aioli, apples & onions with choice of side.

### **Scallops - 17**

Pan seared scallops served over warm spinach, bacon, mushrooms, grape tomatoes, onion & bleu cheese.

## **Entree:**

### **Salmon - 24**

Grilled with a soy glaze & served over sweet potato hash with a Napa cabbage slaw.

### **Pork - 22**

Slow cooked with apples, vegetables, cider & spices, served with pickled cabbage, scallion cream & “Johnny cakes”

### **Cod -22**

Pan Seared Cod fillet with sweet chili glaze served over scallion rice with a apple-fennel slaw.

### **Tofu - 20**

Mild Spiced & pan seared, served over Chermulla beet & potato hash with spinach & roasted garlic aioli.

### **Risotto -22**

Italian Style rice cooked with onion, garlic, caramelized fennel, crushed tomatoes, baby arugula & basil puree.

### **Ravioli - 20**

Roasted tomato pasta filled with herbed VT ricotta, tossed in a charred carrot broth with mushroom, spinach, onion, garlic & Parmesan.

### **Chicken-22**

Marinated & grilled chicken thighs served with corn puree & blistered cherry tomato relish.

### **VT Raised Ribeye - 34**

Ancho pepper seasoned & grilled, served over crispy potato with a Breen Family Maple butter, fried onions & vegetable.