



## Starters & Shareables

### Brooks Farm Beef Tartar 22

/Crispy Garlic Chili, Salsa Roja, Dijon, Crostini/  
Add Fresh Grated Truffle \$9

### Raw Oysters 6 for 20 or 12 for 38

/Atlantic Fresh Oysters, House Mignonette, Lemon/  
Add Caviar 16/28

### Arancini Di Tartufo 16

/Crispy Rice Croquettes, Mushroom, Soft Mozzarella Heart, Herb  
Truffle Aioli/  
Add Fresh Grated Truffle \$9

### Baked Oysters 18

/Freshly Baked Oysters Of The Day/

### Burrata 19

/Grilled Bread, Roasted Peppers, Fennel,  
Tomato and Garlic Confit/

### Surf & Turf Crostini 20

/Local Steak Tips, Grilled Shrimp, Gorgonzola Mousse,  
Caramelized Bourbon Shallots, Asian Cucumber salad /

### Vermont Artisan Charcuterie Board 24

/Chef's Selection Of Local Cheeses and Cured Meats,  
Marcona Almonds, Dried Fruit and Crostini/

### Chard Grilled Octopus 21

/Red Pepper Spread, Bulgarian Feta Cheese,  
Bean Truffle Puree/

### Artisanal House Baked Bread 8

/Daily Homemade Bread,  
Signature Dip/

### Spicy Tuna Bites 18

/Ahi Tuna, Crispy Sushi Rice, Sesame,  
Jalapeno, Spicy Mayo/

### Sauvignon Blanc—Steamed Mussels 21

/Sausage, Cherry Tomatoes, Garlic, White Wine, Butter,  
Grilled Bread/

## Soup & Salads

### Seasonal Salad 16

/Spinach, Sweet Potato, Apple, Dried Cranberry,  
Gorgonzola, Apple Cider Maple Vinaigrette/

### Beet Salad 18

/Baby Beets, Power Greens, Pistachio Tuiles,  
Local Goat Cheese, Pistachio Dressing/

### Seasonal Soup

/Homemade Soup Changed Based On Best  
Available Ingredients/

### House Signature Salad 14

/Arugula, Roasted Red Peppers, Cucumber, Chard Corn,  
Feta Cheese, Signature House Dressing/

*The restaurant showcases menus that draw from the best purveyors in New England, emphasizing fresh, local ingredients - including specialty cheeses, beef, chicken, pork, heirloom fruits and vegetables, all perfectly prepared by our team.*

*Ask for more information*

# Entrees

## Local Half Chicken 32

/Seasonal Vegetable, Roasted Farm Potatoes,  
Lemon Thyme/

## Lamb Ossobuco 49

/Slowly Braised Shank, Mushroom Risotto, Spinach,  
Herbs/

## Locally Sourced N.Y. Strip 48

/Double Baked Potato, Beef Jus/

## Seafood & Saffron Risotto 39

/Creamy Parmesan and Saffron Risotto, Shrimp, Fish,  
Octopus, Mussels/

Add Truffle \$14

## Funghi e Tartufo 36

/Handmade Pasta, Wild Forest Mushrooms,  
English Pea, Pecorino Romano, Fresh Truffle/

## Hunter's Stew 34

/Braised Rabbit, Local Sausage,  
Seasonal Vegetables, Feta Cheese, Organic Egg/

## Sous Vide Pork Chop 40

/Butter and Herb Encrusted, Mash Potato,  
Maple Glazed Carrots/

## Miso Glazed Salmon 38

/Coconut Rise, Broccolini, Yuzu Bure Blanc/

## Homemade Goat Cheese Ravioli 29

/Strawberry-Beet Gastrique, English Pea Puree,  
Butter Sage Sauce/

Add Truffle \$14

## Beef Short Ribs 46

/VT Brooks Farm Braised Short Ribs, Mash Potatoes,  
Crispy Brussels Sprouts/

Add Burgundy Winter Truffle - \$14

Add Caviar - MKT

## A La Carte Sides And Add-Ons

### Sauteed Mushrooms 15

/Smoked Salt, Dry Fruit, Walnuts, Za'atar Spices/

### Sauteed Vegetables/Broccolini 13

/Fresh Herbs, Spices, Lemon Zests, EVOO/

### Maple Glazed Carrots 14

/Goat Cheese, Sunflower Seeds, Herbs/

### Crispy Brussel Sprouts 14

/Parmesan, Aioli/

### Signature Fries 12

/Mediterranean Style OR Truffle Parmesan/

### New York Steak 34

/12oz Brooks Farm Sliced NY Steak/

### Wild Salmon 26

/Grilled or Pan Seared/

### Jumbo Shrimps (3) 18

/Grilled or Pan Seared/

### Homemade Pasta 16

/Garlic Butter or Pomodoro/

### Seasonal Risotto 18

/Chefs Signature Risotto/

### Ultimate Double Baked Potato 16

/Bacon, Butter, Cheddar, Sour Cream, Chives/

## Save room for dessert !

*Reservations are suggested/please call 802.263.9217/ menu subject to change due to seasonal condition*

*We reserve the right to add a service charge of 20% to parties of 6 or more.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*